

U. S. Bureau of Fisheries

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FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE FISHERY INDUSTRIES

PREPARED IN THE DIVISION OF COMMERCIAL FISHERIES

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PRELIMINARY REPORT ON SAMPLING OF FISH LIVERS

By G. C. Bucher, W. S. Hamm, F. B. Sanford, and W. Clegg*

One of the striking features of the liver-oil industry is the practice of buying and selling livers without a definite knowledge of their value. This practice has persisted in spite of the fact that the vitamin A content is known to vary by several hundred percent. Such a practice would be inconceivable in almost any other industry in which the price of the raw material is as high (up to \$6.00 per pound or more) as that of fish livers.

In order to provide knowledge as to the value of the livers at the time of sale, a rapid, convenient method of obtaining a representative sample of the livers must be available and a quick test for the oil and its vitamin A potency is required. The Seattle laboratory has begun a study of the problem, and attention has been devoted first to the technique of obtaining a representative liver sample for analysis. This problem is complicated by the following five factors:

1. Variation of vitamin A and oil concentration from one part of the liver to another.
2. Variation of vitamin A potency from liver to liver.
3. The frequent presence of a layer of free oil on the top of the container as a result of the separation of oil from the liver.
4. Presence of adulterants such as salt, parts of viscera, or livers of extraneous species.
5. "Stovepiping" or manipulation of the liver material in such a way as to increase the probability that a sample will be taken higher in vitamin A than the average for the material being sampled.

Brocklesby and Rogers^{1/} have shown that the vitamin A potency of liver oil may vary from one section of the liver to another. In the case of dogfish they found that the lowest oil content and the highest oil potency occurred in that portion of the liver nearest the ducts; whereas, with lingcod and halibut, the reverse was found to be true.

Some indication of the magnitude of the change in potency from one portion of the liver to another can be obtained from the data shown in Table 1 on two individual dogfish livers examined in this laboratory. In analyzing liver No. 1 each of the two lobes was cut into three large sections and each section analyzed separately. In the analysis of liver No. 2, small pieces were cut from the tip, center, and duct sections of one of the lobes and analyzed separately as was also the portion of this one lobe remaining after the three small pieces had been cut from it.

These data indicate that there may be appreciable differences in potency from one section of the liver to another, even when large portions are taken, and that the differences

*Chemists, Seattle Fishery Technological Laboratory.

^{1/} H. N. Brocklesby and N. I. Rogers, Progress Report No. 50, Pacific Stations, Fisheries Research Board of Canada (1941).

Table 1 - Differences in Vitamin A Potency in Oil from Various Sections of Dogfish

Item	L I V E R		O I L	
	Section sampled	Weight of sample	Content	Vitamin A
		Grams	Percent	U.S.P. Units Per Gram
Liver No. 1 (each lobe cut into three pieces)	Tip lobe a	142	78	13,300
	Tip lobe b	184	78	13,500
	Center lobe a	167	79	13,500
	Center lobe b	199	79	14,100
	Duct section lobe a	114	75	15,600
	Duct section lobe b	154	70	16,900
Liver No. 2 (three pieces from one lobe and the remainder of the lobe)	Tip	4	61*	17,900
	Center	7	52*	16,200
	Duct	7	48*	34,900
	Remainder of lobe	360	68	18,800

*Oil incompletely extracted.

may become greater as the size of the portion decreases. This variation from one part of the liver to another is a source of error in those methods of sampling in which a drill is employed or in which small sections are clipped from each liver.

Table 2 - Differences in Oil content and Vitamin A Potency of Livers from Dogfish (*Squalus suckleyi*) Caught in Waters of Puget Sound during January 1943

L I V E R S F R O M M A L E S			L I V E R S F R O M F E M A L E S		
V i t a m i n A			V i t a m i n A		
Oil Content	Per Gram of Oil	Per lb. of Liver	Oil Content	Per Gram of Oil	Per lb. of Liver
Percent	U.S.P. Units	Millions of U.S.P. Units	Percent	U.S.P. Units	Millions of U.S.P. Units
65	17,100	5.1	76	22,300	7.7
69	13,400	4.2	80	12,000	4.4
68	4,100	1.27	80	6,400	2.32
69	12,500	3.9	76	21,800	7.5
54	5,300	1.30	76	6,400	2.20
45	4,500	0.92	77	9,700	3.4
60	2,200	0.60	64	27,000	7.8
			75	7,100	2.42
			70	4,500	1.43
			62	4,500	1.27
			57	1,200	0.31
			51	9,700	2.25
			64	900	0.26

Tables 2 and 3 show the differences in potency and oil content which are encountered in individual dogfish and soupfin shark livers. The variation in potency from one liver to another is of enormous magnitude. This variation from liver to liver does not appear

Table 3 - The Accuracy of the Clip Sampling Method as Applied to Individual, Male, Soupfin-shark Livers (*Galeorhinus galeus*)

Sample No.	ANALYSIS ON WHOLE LIVER			ANALYSIS ON CLIP SAMPLE			PERCENTAGE DEVIATION OF CLIP SAMPLE FROM WHOLE LIVER		
	V i t a m i n A			V i t a m i n A			V i t a m i n A		
	Oil in Liver	Per Gram of Oil	Per lb. of Liver	Oil in Liver	Per Gram of Oil	Per lb. of Liver	Oil in Liver	Per Gram of Oil	Per lb. of Liver
	%	Thousands of U.S.P. Units	Millions of U.S.P. Units	%	Thousands of U.S.P. Units	Millions of U.S.P. Units			
1	65.2	74	21.9	64.3	70	20.4	-1.38	-5.40	-6.85
2	60.4	162	44.4	60.8	159	43.9	+0.66	-1.85	-1.13
3	57.7	157	41.2	58.7	167	44.5	+1.73	+6.37	+8.00
4	56.4	134	34.3	57.5	130	33.9	+1.95	-2.97	-1.17
5	60.5	130	35.7	62.7	130	37.0	+3.64	0.00	+3.64
6	63.4	147	42.3	64.6	148	43.4	+1.89	+0.68	+2.60
7	63.5	164	47.3	58.9	168	45.0	-7.25	+2.44	-4.86
8	60.3	155	42.4	57.2	153	39.8	-5.14	-1.29	-6.14
9	58.3	162	42.9	59.5	164	44.3	+2.05	+1.23	+3.26
10	67.4	132	40.4	68.2	127	39.4	+1.18	-3.77	-2.48
11	64.0	144	41.9	64.5	145	42.5	+0.78	+0.70	+1.43
12	52.7	203	48.6	51.5	205	48.0	-2.28	+0.98	-1.23
13	66.8	114	34.6	64.7	121	35.5	-3.15	+6.44	+2.60
MEAN - - - - -							+0.41	+0.25	-0.18
Standard deviation - - - - -							3.22	3.47	4.30
Standard error of the mean - - -							0.93	0.96	1.19

to have received the attention in liver sampling which is required if representative samples are to be obtained. As a consequence of this wide variation, even if livers are received in the most perfect condition, the sampling of livers is still a difficult problem.

After the livers have stood for a period of time at temperatures above that at which they would be frozen, liver-oil separates forming a layer of free oil on the top of the container. This separation occurs even more rapidly after the livers have been frozen and subsequently thawed.

Another problem which causes concern is the presence among the livers of such foreign material as viscera, livers of an extraneous species, and salt. It has been found by the industry that in those cases where salt was used as a preservative, as much as 15 percent or more of the total weight was accounted for by the salt. Thus, to obtain a sample representative of the liver material, the salt content would have to be determined first. When in addition to the heterogeneity of the liver material itself, there is an accumulation of free oil and salt, it is evident that the problem of liver sampling becomes extremely complex.

"Stovepiping" or manipulation of the livers in such a way as to give a sample which is not truly representative is sometimes encountered. "Stovepiping" got its name from the practice of putting a stovepipe in the center of the container and then filling in the sides of the container with low potency material and adding high potency material to the stovepipe. When the pipe was removed, the center of the can then contained all the high potency material. Any sample which was then taken by a thief being plunged down the center of the container, as was the common practice, would then, of course, be biased.

In the preliminary work carried out thus far in the Seattle Laboratory, four methods of sampling have been briefly studied. The first of these was visual inspection in which the vitamin A content is estimated by a consideration of size and color of the livers. This is the easiest, quickest, but least accurate method. It has one important advantage in that the livers can be appraised without altering them in any way. However, the method requires experienced personnel and even then errors as great as 100 percent are occasionally encountered.

A second method considered was that of clip sampling, which consists of clipping several small pieces from each liver; this can be done in a number of ways, perhaps the simplest and most convenient of which is to cut, with a sharp knife, one or more small (about 2/3 ounces) "V" shaped pieces from each liver.

In connection with an earlier investigation into factors affecting the potency of soupfin shark livers, an attempt was made to develop a method for sampling individual livers as the costs involved in buying the whole liver was prohibitive. Incidental to this work, the data presented in Table 3 were accumulated. This gives the accuracy of the clip sampling method as applied to individual male soupfin shark livers. In obtaining the clip samples, three pieces were cut from the edge of each of the two lobes, one from the tip, one from the center, and one from the duct section; thus, there were six pieces cut from each liver. These were disintegrated and homogenized in a blender to constitute the clip sample. The liver remaining after the clip sample had been taken was ground through a meat chopper and stirred to uniformity. A generous portion of this ground material was then homogenized further in a blender to form the sample for the whole liver. As can be seen from the data, the method is quite reliable, having an error of about 3 percent.

Table 4 - The Accuracy of the Clip Sampling Method When One Piece is Cut from the Central Section of each Lobe of each Soupfin-shark Liver in a 5-gallon Can

Can No.	ANALYSIS ON WHOLE LIVER				ANALYSIS ON CLIP SAMPLE				PERCENTAGE DEVIATION OF CLIP SAMPLE FROM WHOLE LIVER		
	Oil in Liver	Vitamin A		Oil in Liver	Vitamin A		Oil in Liver	Vitamin A			
		Per Gram of Oil	Per lb. of Liver		Per Gram of Oil	Per lb. of Liver		Per Gram of Oil	Per lb. of Liver		
		Thousands of U.S.P.Units	Millions of U.S.P.Units		Thousands of U.S.P.Units	Millions of U.S.P.Units		Thousands of U.S.P.Units	Millions of U.S.P.Units		
1	55.4	160	40.6	59.9	134	36.5	+8.1	-16.2	-12.2		
2	57.4	147	39.0	59.5	132	36.0	+3.7	-10.2	-7.7		
3	55.4	146	37.1	57.2	138	35.7	+3.2	-5.5	-2.7		
					Average error-----			5.0	10.6	7.5	

In an investigation into the variability of potency from liver to liver, the clip sample would be of value; however, it is too slow and laborious to be widely useful in commercial practice. This objection would be lessened if the number of pieces cut from each liver were reduced. Table 4 gives the accuracy of the method in sampling soupfin shark livers in five-gallon cans when one piece is cut from the edge of a central section of each lobe of each liver in the can. These pieces, comprising about eight ounces by volume were ground and homogenized to form the clip sample. The liver remaining in the can was then ground through a meat chopper and this ground material stirred to homogeneity. A portion, which was further disintegrated in a blender, formed the ground sample. Preliminary experimentation has shown that a ground sample taken in this manner gives duplicate samples which agreed within the error of the vitamin A analysis (better than 2 percent). Therefore, any deviation from the ground sample can be considered as being in error. Even after the number of pieces cut from each liver had been reduced from six to two, the method was still tedious, and as can be seen from the data, not very accurate.

A third method of sampling is the use of an electrically-operated sampling device. This device consists of a long auger bit rotated by an electric drill motor inside a closely fitting metal tube such that the liver material is forced up the tube and out an opening in the top into a sampling bottle. A few thrusts of this device into a can of livers gives the sample. While studies on this device are incomplete, the data so far accumulated indicate that a predetermined precision of 95 percent or better can be obtained, depending upon the size of the lot and the number of cores taken. Experimentation now in progress to determine the accuracy of the device indicates that there is no bias in the samples. It must be emphasized, however, that this statement is based upon only a few data and requires verification by further work.

A fourth method of sampling consists of grinding the entire amount of liver and mixing thoroughly. As indicated above, this method gives as homogeneous a sample as can be obtained and the results found by this method can be considered to be the most accurate provided the material has been truly homogenized.

Table 5 - Comparison of the Various Methods of Sampling Discussed in this Report

Method	Speed	Error of method	Disadvantages	Advantages
Visual estimation	Rapid	Large, 0-100%	Not accurate. Requires experience and judgment.	Does not change livers in any way.
Clip sampling	Slow	Intermediate, 0-15%	Slow and laborious.	Does not require power nor special apparatus.
Drill sampling	Rapid	Intermediate, probably 0-5%	Source of electric power required. Method gives reduced accuracy for very small lots of livers and may not be applicable where there is salt or free oil.	A large amount of livers can be sampled rapidly. Sampler is inexpensive and easily transported.
Liver disintegration	Rapid	Small	Disintegrated livers are less acceptable for resale. Oil may be less stable as result of air being mixed with livers. Machine is expensive and not easily transported. Source of power required.	The most precise method of sampling. Almost any type of liver, fresh, salted, mixed, or decomposed can be sampled.

Table 5 compares the four sampling methods. No one method is universally applicable, one being better than another under certain conditions. Evidently the most accurate of the methods studied is that of total disintegration. However, when a disintegrator is not available, or where, for other reasons, its use seems inadvisable, either the electrically-operated drill sampler or the clip sampling method will give results of sufficient accuracy for most purposes. The sampling drill is much more convenient and rapid and is recommended in preference to clip sampling wherever this device can be obtained and where the necessary power for its operation is available.

Further tests of these and other sampling methods are contemplated, and work is in progress on the development of a rapid method for determining the vitamin A and oil content of liver samples.

- 1/ "Preliminary Report on a Drill Sampling Device for Fish Livers," by Charles F. Shockey and F. Bruce Sanford, *Fishery Market News*, May 1944, pp. 9 and 10.
 "Drill Sampling Device for Fish Livers I. Constructional Details," by L. G. McKee, F. B. Sanford, and G. C. Bucher, *Fishery Market News*, November 1944, pp. 6 - 9.
 "Drill Sampling Device for Fish Livers II. Instructions for Use," by F. Bruce Sanford, G. C. Bucher, and Maurice E. Stansby, *Fishery Market News*, November 1944, pp. 9 - 11.

DISTRIBUTION OF OIL AND VITAMIN A IN FISH LIVERS

By Glenn C. Bucher, William Clegg, and F. Bruce Sanford*

It is generally believed that there is a considerable variation in vitamin A potency from one part of a fish liver to another. Ordinarily such variation would have but little, if any, practical significance; however, when the sampling procedures used involve the taking of cores from cans of livers or clippings from the individual livers, knowledge of such variation becomes important.

Incidental to work on methods of sampling, tests were made on two soupfin shark livers. While it is realized that determinations limited to two samples are inadequate to draw any general conclusions, it is believed that the results in these two instances might be of interest.

Two livers taken at random from a five-gallon can of male soupfin shark livers were weighed and arranged with the gall section facing upward, and measurements were taken of the width and length of each lobe. Eight sections of approximately 90 grams each were cut from the livers at equal intervals as illustrated in Figures 1 and 2. These sections were placed separately in a Waring-type blender and disintegrated to apparent homogeneity. After samples had been taken for analysis, the remaining portion of the ground liver material was combined with the balance of the whole liver, and the resulting mixture was ground and sampled for analysis.

Oil was extracted by shaking the weighed samples with ethyl ether and anhydrous sodium sulfate; oil content was found by evaporating and weighing an aliquot portion. Making the measurements with a Beckman spectrophotometer, vitamin A content was estimated by determination of the extinction coefficient at 328 millimicrons of an isopropanol solution of the oil.

Although the distribution of vitamin A and oil appears somewhat uneven (Figures 1 and 2), in no case is the difference from one section to another of the same liver greater than 25 percent. Also, the two lobes compare quite closely with each other, differing by less than 10 percent. It is of interest to observe that if any one section had been taken for analysis instead of the entire liver, the relative error would not have been greater than 16 percent in any case. (See pp. 7 and 8 for Figures 1 and 2)

0-0-0

THE CALCULATION OF THE VITAMIN A POTENCY OF FISH LIVERS

By F. Bruce Sanford*

In view of numerous inquiries as to methods of calculating the amount of vitamin A in fish livers, the following discussion of such calculations is furnished for use of those involved in fish-liver transactions who may not already be familiar with the methods of making these calculations. No special knowledge other than simple multiplication and division is necessary to perform these calculations. First, however, the amount of oil in the liver and the amount of vitamin A in the oil must be known. This information is supplied by chemical analysis.

The oil content of the livers is reported as a percentage based upon weight. For example, one lot of soupfin shark livers studied in this laboratory analyzed 62.3 percent oil. This meant that, on the average, 62.3 pounds of oil were contained in every hundred pounds of this particular group of soupfin shark livers.

Vitamin A potency of liver oil is reported as the number of units of vitamin A contained in one gram of the oil. In the analysis of the soupfin shark liver just mentioned, it was found that one gram of the oil contained 116,300 units of vitamin A. It may seem strange that the potency of the oil is reported in grams when most common materials are weighed in pounds and ounces. However, the chemist has found it convenient to use the metric system in the laboratory, and he naturally reports his results in the units of measure in which he ordinarily works; but, except for making the labor of an additional multiplication necessary, the reporting of vitamin A on the gram basis causes no particular difficulty.

*Chemists, Seattle Fishery Technological Laboratory.

LIVER NO. I

Species - Soupfin Sex - Male
Color - Dark Wt. - 5.3 lbs.

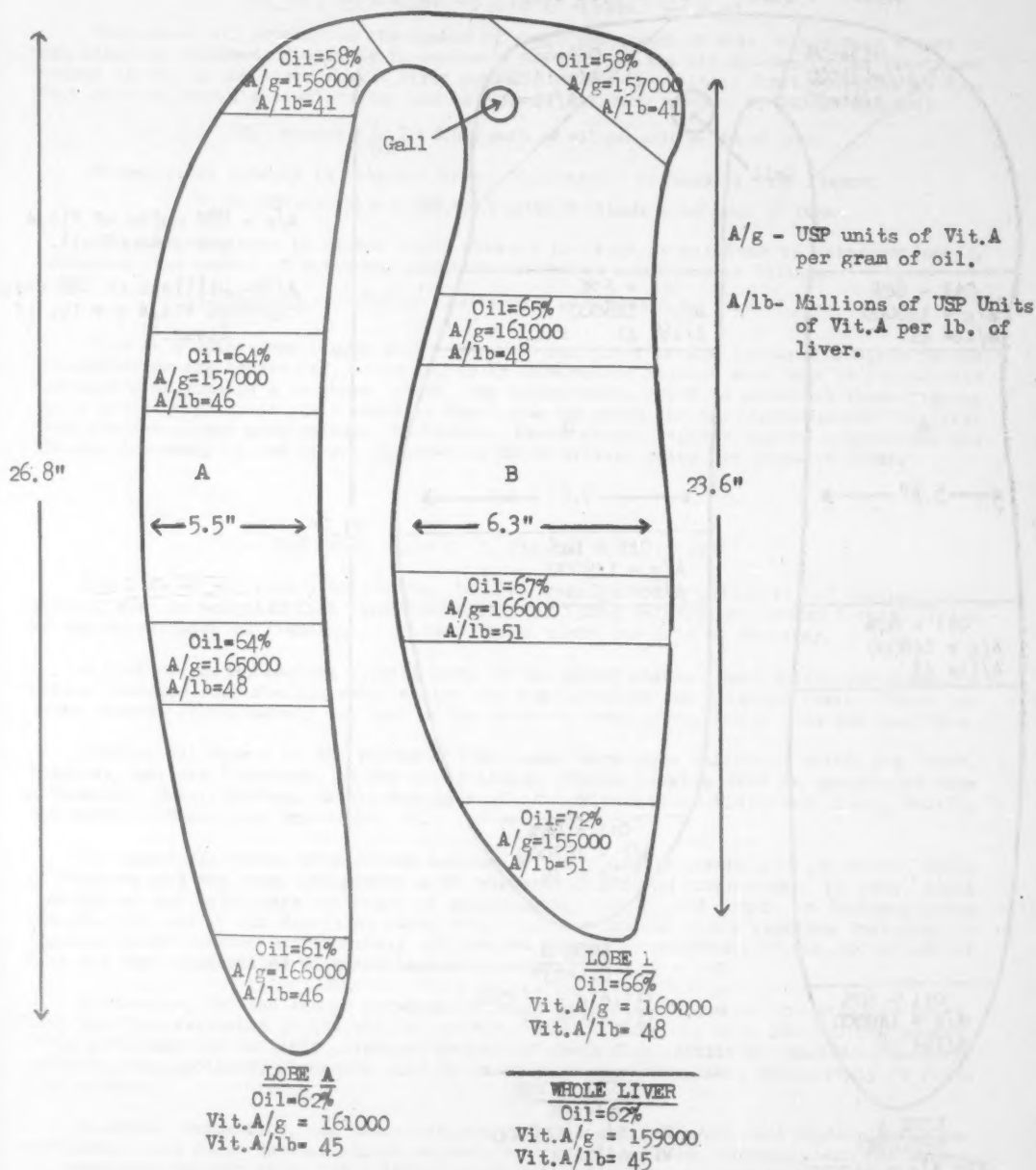


Figure I - Distribution of Vitamin A in a soupfin shark liver.

L I V E R N O. I I

Species - Soupfin Sex - Male
Color - Dark Wt. - 6.08 lbs.

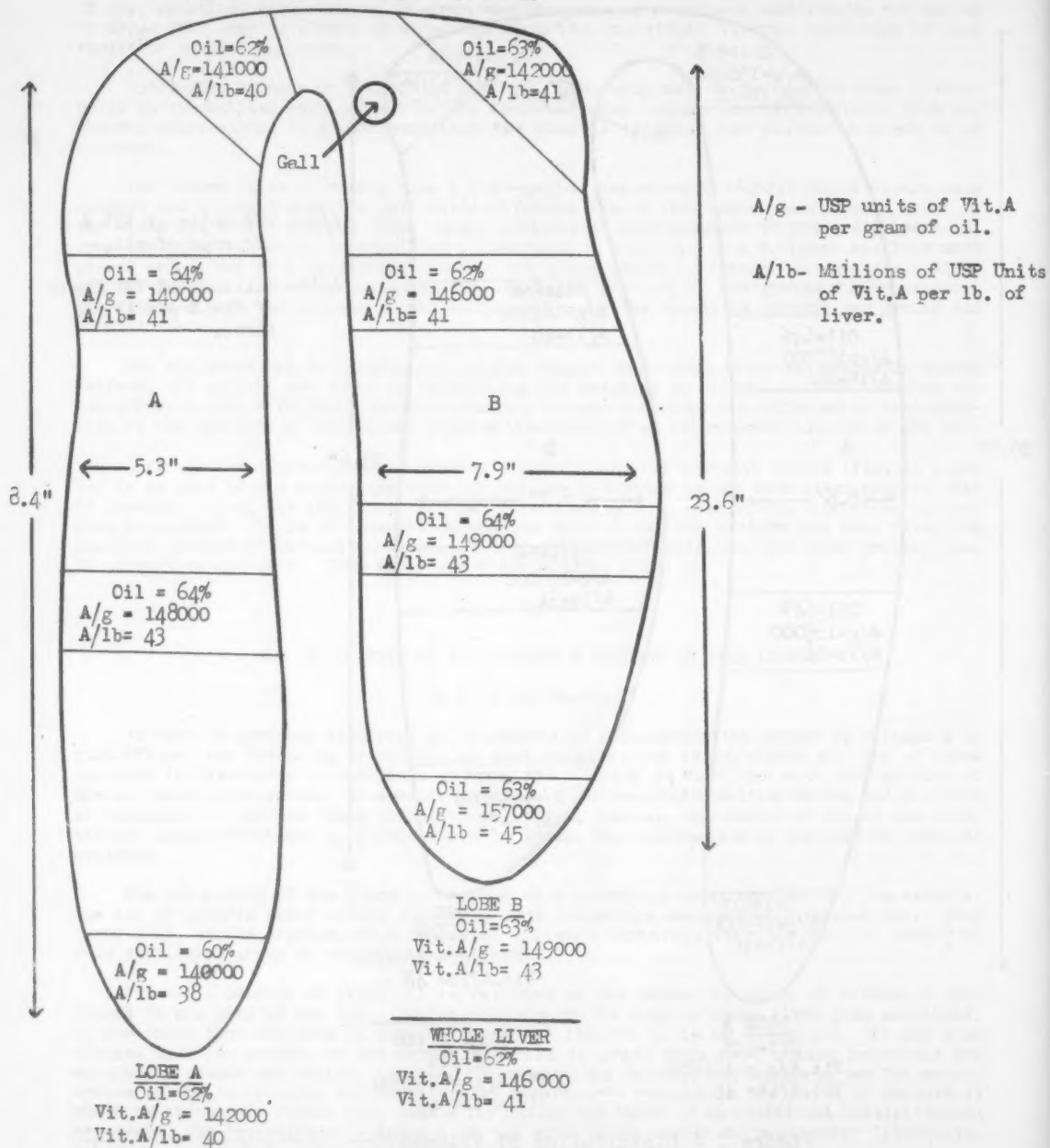


Figure II - Distribution of Vitamin A
in a soupfin shark liver.

Assuming then that the oil content and oil potency has been obtained from a chemical analysis, the first step is to calculate the number of units of vitamin A in a pound of the oil. Since there are 454 (or more accurately, 453.6) grams to a pound, this can be done by multiplying the number of units in one gram of the oil by 454. As an example, oil from the soupfin shark just mentioned would have yielded 52,800,200 units per pound as follows:

$$116,300 \times 454 = 52,800,200 \text{ units of vitamin A per pound}$$

This gives oil potency or the number of units per pound of oil. Since only a part of the liver is composed of oil, it is necessary to multiply the oil potency by the fractional amount of oil in the liver to get liver potency. To do this, it is first necessary to convert percent into a decimal, which can be done by dividing percent by 100 as follows:

$$62.3 \text{ percent} = \frac{62.3}{100} = 0.623 \text{ parts of oil per unit weight of liver}$$

Hence, liver potency is obtained by multiplying oil potency by this figure:

$$52,800,200 \times 0.623 = 32,894,524.6 \text{ units of vitamin A per pound of liver}$$

It is conventional to report liver potency in terms of millions of units per pound. Therefore, the number of units per pound is divided by a million as follows:

$$\frac{32,894,524.6}{1,000,000} = 32.8945246 \text{ million units of vitamin A per pound of liver}$$

This is a cumbersome figure which can be simplified if the factors involved in its determination are considered. That is, if an independent attempt were made to redetermine the amount of vitamin A in these livers, the experimental error is such that these figures could not be reproduced again exactly. Experience has shown that any figures beyond the first four are absolutely meaningless. Therefore, these excess figures can be dropped and the vitamin A potency of the livers reported as 32.89 million units per pound of liver.

O-O-O

SAN PEDRO LEADS U. S. FISHING PORTS IN 1944

The port of San Pedro, California, in 1944, regained its position as the leading U. S. fishing port in weight of fish landed, according to figures released on January 2 by the Office of the Coordinator of Fisheries. In 1943, first place was held by Monterey.

A list of the ten leading fishing ports in the United States issued by the Coordinator's Office includes four Pacific coast cities and six cities on the Atlantic coast. These ten ports receive approximately one half of the nation's total production of fish and shellfish.

Leading all others in the volume of fish landed were three California ports, San Pedro, Monterey, and San Francisco, in the order named. Those ranking next in importance were Gloucester, Mass., Boston, Mass., Beaufort, N. C., Fernandina, Fla., San Diego, Calif., New Bedford, Mass., and Reedville, Va.

The California ports predominate because of the enormous landings of pilchards, which at Monterey and San Francisco comprise 90 percent or more of the catch. In 1944, total landings at San Pedro were estimated at approximately 550,000,000 pounds, at Monterey about 488,000,000, and at San Francisco about 273,000,000. The San Pedro landings included, in addition to pilchards, approximately 100,000,000 pounds of mackerel, 60,000,000 pounds of tuna, and small quantities of miscellaneous species.

Gloucester, for the second consecutive year, held first place on the Atlantic coast, with landings estimated at 189,000,000 pounds. Boston followed with 160,000,000 pounds. These ports are the nation's principal centers of fresh fish production, receiving haddock, rosefish, cod, pollock, flounders, and other species handled almost exclusively by fresh fish markets.

Beaufort, Fernandina, and Reedville, which held sixth, seventh, and tenth places, respectively, are ports devoted almost entirely to a single species, menhaden, which is caught in tremendous quantities on the Atlantic coast and is used principally in the production of

animal feeds and industrial oils. Complete figures for 1944 production are not yet available, but are believed not to differ materially from the catch in 1943, which was as follows:

Beaufort - 96,000,000 pounds Fernandina - 93,000,000 pounds Reedville - 73,000,000 pounds

San Diego, which received some 84,000,000 pounds of fish in 1944, handles more tuna than any other species and is the principal port of landing for the large tuna boats that fish off Mexico and farther south.

New Bedford, Mass., continuing its rapid rise to prominence among Atlantic coast ports, received about 74,000,000 pounds of fish in 1944, compared with 62,000,000 in 1943, and 58,000,000 in 1942. Complete figures for earlier years are not available, but present landings are believed to be more than double those of 1940. Like Gloucester and Boston, New Bedford is a fresh fish center, with flounders the predominating species in the catch of New Bedford boats.

CONGRESSIONAL COMMITTEE ISSUES REPORT ON FISHERY PROBLEMS

The Committee on the Merchant Marine and Fisheries of the House of Representatives recently issued a report entitled "Study and Investigation of Fishery Problems and Particularly Wartime Fishery Problems." This 18-page pamphlet, House Report No. 2068 of the 78th Congress, was written pursuant to House Resolution 52.

In this report, in addition to the recommendations made along with the treatment of the various subject matters in the text and the recommendations included in the statement made before the Banking and Currency Committee, the Committee specifically recommends that--

1. Provision be made for a forum where boat owners and fishermen can submit their grievances and disputes when they arise and work stoppages are about to result on account of OPA maximum price regulations and that the Conciliation Service be empowered to act in cases of this kind as in wage disputes.
2. The OPA reconsider its construction as to the application of the meaning of the words "fishery commodity" and apply it to the various fresh and processed products of fisheries.
3. As soon as the safety and welfare of the Nation will allow, that ship-to-shore phone and radio service be restored.
4. In any rationing program adequate provisions be made for the extra food allowances required by fishermen by reason of the long hours and hard physical work.

Copies may be secured from the Document Room, House of Representatives, Washington 3, D. C.

PILCHARD DIRECTION NO. P-16 ISSUED DECEMBER 4

Since the fish brought in on the decks of pilchard vessels are usually not in fit condition for canning, and because only a comparatively small tonnage of fish can be reduced by the processing plants at Monterey during the balance of the current season under the laws of the State of California, the Area Coordinator of the OCF's Area II, headquarters in San Francisco, issued on December 4 the following General Direction No. P-16:

- (A) No person operating a pilchard vessel of over 20 net tons shall bring it in to the Port of Monterey, including Moss Landing, carrying a deck load; all the fish caught or carried in the vessel shall be below its decks when the vessel approaches or arrives at that port.

SIZE LIMITS RECOMMENDED FOR SOUPFIN SHARK FISHING

At the meeting of Government officials of Canada and the United States previously announced in Fishery Market News (November 1944, p. 19), size limits to govern the taking of soupfin shark were considered. On the basis of studies made by the various agencies, the following size limits were adopted by the conferees:

Male soupfin--61 inches in total length (from tip of nose to tip of tail).

Female soupfin--65 inches in total length.

These size limits are based on the vitamin potency of the liver oil, the total amount of vitamin A produced by each shark, and the degree of maturity. If adopted and enforced,

these limits will help to protect the soupfin shark fishery, preventing the waste of this resource now resulting from capture of small fish of relatively low vitamin content.

MANPOWER CONTROLS TIGHTENED BY SELECTIVE SERVICE

Acting promptly upon the request of James F. Byrnes, Director of the War Mobilization and Reconversion Administration, for immediate action toward aiding the critical manpower situation, Maj. Gen. Lewis B. Hershey, Director of Selective Service, on December 11, sent a telegram to all state directors of Selective Service in the Continental United States. This notification to state directors will be followed with detailed regulations and memoranda to local boards outlining to them the procedure they will immediately follow in order that the desired results may be accomplished in the shortest possible time. Excerpts from the telegram to state directors follow:

"THE DIRECTOR OF THE OFFICE OF WAR MOBILIZATION AND RECONVERSION HAS REQUESTED THE DIRECTOR OF SELECTIVE SERVICE TO TAKE AFFIRMATIVE ACTION WITH RESPECT TO THE PRESENT URGENT MANPOWER SITUATION. THERE IS CONTINUING URGENT NEED FOR COMBAT REPLACEMENTS IN THE EUROPEAN AND PACIFIC THEATERS OF WAR AND A MOST CRITICAL SHORTAGE OF WORKERS IN WAR ACTIVITIES. IT IS INCREASINGLY NECESSARY THAT ALL PERSONS, AND PARTICULARLY REGISTRANTS EIGHTEEN THROUGH THIRTY-SEVEN, PARTICIPATE TO THE FULL EXTENT OF THEIR ABILITIES EITHER IN THE ARMED FORCES OR IN THE CIVILIAN WAR EFFORT. IMMEDIATE ACTION WILL BE TAKEN BY THE SELECTIVE SERVICE SYSTEM AND THIS ACTION WILL BE CARRIED OUT BY THE LOCAL BOARDS. SELECTIVE SERVICE REGULATIONS AND MEMORANDA ARE BEING AMENDED TO PROVIDE THAT WHEN AN OCCUPATIONALLY DEFERRED REGISTRANT LEAVES THE EMPLOYMENT FOR WHICH HE HAS BEEN DEFERRED, HE SHALL BE RECLASSIFIED INTO A CLASS IMMEDIATELY AVAILABLE FOR SERVICE UNLESS BEFORE LEAVING SUCH EMPLOYMENT HE REQUESTS A DETERMINATION AND A DETERMINATION IS MADE BY THE LOCAL BOARD THAT IT IS IN THE BEST INTEREST OF THE WAR EFFORT FOR HIM TO LEAVE SUCH EMPLOYMENT. TO ACCOMPLISH THE PURPOSE THAT REGISTRANTS EIGHTEEN THROUGH THIRTY-SEVEN CARRY THEIR FULL SHARE OF THE NATION'S WAR EFFORT IN ORDER TO REMAIN OCCUPATIONALLY DEFERRED, LOCAL BOARDS WILL APPLY PRESENT OCCUPATIONAL DEFERMENT INSTRUCTIONS IN THE LIGHT OF THE IMMEDIATE URGENCIES FOR MEN IN THE ARMED FORCES AND THE CIVILIAN WAR EFFORT."

ADMISSION OF FISHERMEN TO MARINE HOSPITALS DISCUSSED

The problem of admitting fishermen, who are also seamen, to the Marine Hospitals has been under consideration for the past year. Recently, Mr. Patrick McHugh of the Atlantic Fishermen's Union together with a member of the staff of the Division of Commercial Fisheries, conferred with the late Dr. Bean, Chief of the Hospital Division, Public Health Service, on this problem. After the death of Dr. Bean, correspondence on this subject was continued between the two agencies involved. As a result, a more favorable standpoint on the part of the United States Public Health Service has emerged, to which the following excerpts from letters testify:

My dear Mr. McHugh:

Further reference is made to your letter of November 1, 1944 concerning those persons employed on board fishing vessels who are engaged in dual capacities, that is, (1) in the care, preservation or navigation of the vessel during the course of the voyage and (2) in fishing operations while on the fishing grounds, including the dressing, stowing or storage of the fish.

This office concurs in your statement that the dominating characteristic of a fishing vessel in its operation and food storing activities is comparable with the preservation of freight or other types of vessels. The object of the voyage of a vessel is not a controlling factor in determining the eligibility of the men employed thereon for medical relief benefits by the Public Health Service. If it can be shown to the reasonable satisfaction of the officers in charge of the marine hospitals and medical relief stations of this Service that the individuals (applicants for medical relief) employed on fishing vessels are substantially engaged in the care, preservation or navigation of such vessels, and not for the sole purpose of fishing, such applicants will be considered eligible as seamen beneficiaries of the Public Health Service even though they are also engaged in fishing operations during their employment on board fishing vessels. This, of course, is subject to the applicants complying with the requirements of Public Health Service regulations in all other respects.

Stations of this Service will be advised accordingly in order that due consideration may be given the so-called "seaman-fisherman" desiring medical care and treatment. Please bear in mind that this determination does not set up an additional class of beneficiary but is merely an interpretation of existing laws and regulations of the Public Health

Service relating to seamen so as to clarify the eligibility of crew members employed on board documented fishing vessels.

Very truly yours,

(Sgd.) R. C. WILLIAMS

Assistant Surgeon General
Bureau of Medical Services

In a letter to the Director of the Fish and Wildlife Service on December 15, Chas. R. Mallary, Senior Surgeon, and Assistant Chief of the Hospital Division of the Public Health Service enclosed the letter to Capt. McHugh and stated that:

"You will observe that the persons employed on board documented fishing vessels, if engaged substantially in the care, preservation or navigation of the vessels, may qualify as seamen beneficiaries of the Public Health Service. However, those persons engaged in fishing operations alone are not included in the Public Health Service Act (P.L. 410, 78th Congress) which prescribes the classes of beneficiaries who may be admitted to facilities of the Public Health Service for medical care and treatment. Therefore, any additional classes of beneficiaries would require legislative authority. As you know, several bills from time to time have been introduced in Congress relating to medical relief benefits for fishermen, however, no action has been taken to enact such legislation into law."

POST-WAR PRICES OF FISHING TACKLE DISCUSSED

A study of fishing tackle ceilings will be postponed until such time as the industry is able to engage in large scale civilian production, officials of the Office of Price Administration told industry representatives at a recent meeting in Washington, D. C. The industry is now engaged in considerable war production and only to a minor extent in the production of civilian items. Industry representatives who attended the meeting, a formal session of the Fishing Tackle Manufacturers' Industry Advisory Committee, discussed pricing after the close of the war. In view of the industry's declaration that new designs and new materials will be introduced for the civilian market, OPA pointed out that no study of present costs should serve as a proper basis for setting post-war prices.

Maximum prices of fishing tackle, consisting of wood and steel rods, reels, lines, hooks, bait, tackle boxes, flies and sinkers, are "frozen" as of March 1942 under MFR-188.

WFA REVISES TABLES OF CONVERSION FACTORS

The War Food Administration published in November a revised issue of Section A to Conversion Factors and Weights and Measures for Agricultural Commodities and their Products. Changes from tables printed in Fishery Market News for August 1944 (p. 21) are reflected in the following excerpts:

Table 3 - Miscellaneous Factors

1 pound of dry-salted cod, haddock, hake, pollock, or cusk is equivalent to the following:
1.75 pounds green-salted, wet-salted, pickled, or ketch-cured
1.50 pounds semi-dried
1.00 pounds pickled, filleted, "boneless", or "absolutely boneless"

In addition, the following table was added:

Table 4 - Factors Relating to Vitamin A (fish-liver oil^{a/})

Type	USP units per gram	Average	USP units per pound ^{b/}
	1	2	3
Low potency oil	50,000-200,000	100,000	45,360,000
High potency oil	200,000 and over	200,000	90,720,000

a/ Density 91.5-93.5, average 92.5.

b/ To obtain, multiply units per gram by 453.6.

PAMPHLET ISSUED ON TECHNIQUES OF ANALYSIS OF FOOD

The Food and Drug Administration has recently published Food and Drug Circular No. 1, Microanalysis of Food and Drug Products. This publication, which is on sale for 30 cents a copy by the Superintendent of Documents, Washington 25, D. C., discusses the following subjects:

Plant sanitation
Rodent contamination
Microscopic examinations for filth
Use of the microscope
Optical crystallography
Histology of food and drug materials
Photography

Filth recovery methods
Examination of whole foods for gross insect and rodent contamination
Insects as filth
Dirt
Molds in food products
Regulatory control of foods and drugs

FISHERY LEAFLETS

The Fish and Wildlife Service issued the following Fishery Leaflets during November and December. These may be obtained free of charge from the Service at the Merchandise Mart, Chicago 54, Illinois.

Number	Title
74	The American Lobster
100	Determination of the Age of Fishes
102	Frog Culture and the Frog Industry

Number	Title
103	Suggestions for Storing Frozen Fish
104	The Canning of Maine Sea Herring

Fresh Fish Trade

NEW BEDFORD LANDINGS FOR 11 MONTHS 16 PERCENT GREATER THAN 1943

Fishery products landed by fishing craft at New Bedford, Mass., during November totaled 3,364,000 pounds, valued to the fishermen at \$372,000, according to Current Fishery Statistics No. 159 released by the Fish and Wildlife Service. Production was 46 percent less than in November 1943 and 35 percent under October 1944. The total weighted average price was 11.06 cents per pound compared with 10.74 cents for November 1943 and 11.39 cents received in October. Haddock landings alone accounted for more than one-third of the total catch. During the month, 137 craft made 240 trips to the fishing grounds compared with 150 craft which made 369 trips in November 1943.

Landings for the first 11 months of 1944 amounted to 72,036,000 pounds, valued at \$5,967,300, an increase of 16 percent compared with the landings of the corresponding period in 1943. Receipts of haddock, lemon sole, red hake, swordfish, and wolffish were approximately triple those of 1943, while receipts of fluke were almost eight times those of the previous 11 months. Landings of yellowtail, the next to largest item, were approximately half the 1943 total for this species. The total weighted average price was 8.28 cents per pound compared with 9.62 cents for January-November 1943.

Landings by Fishing Craft at New Bedford, Massachusetts

Item	November 1944		October 1944		November 1943		Eleven mos. ending with November--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	1944		1943	
Cod	383,929	8.04	1,391,066	8.08	638,087	8.13	7,915,912	6.98	5,815,783	7.78
Haddock	1,321,860	8.97	1,608,750	8.89	593,650	8.99	20,823,521	7.37	7,926,273	7.93
Hake:										
White	13,620	7.56	30,537	7.96	32,581	7.18	242,542	6.66	329,512	4.89
Red	-	-	-	-	524,730	3.01	1,919,888	1.90	524,855	3.01
Eelpout	40	5.00	260	2.69	615	2.60	3,224,539	6.42	3,180,841	3.15
Pollock	1,380	4.49	20,767	4.67	18,284	4.50	208,967	4.96	136,199	6.47
Quak	-	-	-	-	-	-	355	5.35	700	3.00
Halibut	28	17.86	-	-	355	18.87	36,372	17.30	19,169	26.24
Mackerel	462,260	6.24	175,340	6.34	1,724,028	13.88	6,196,405	5.05	6,330,468	8.95
Flounders:										
Gray sole	525	9.14	-	-	-	-	38,987	7.11	14,036	9.05
Lemon sole	383,439	16.00	399,367	15.00	156,709	11.00	3,501,114	10.34	1,235,906	11.08
Yellowtail	252,071	6.51	202,884	6.46	1,525,930	7.40	13,899,315	6.36	25,465,476	7.20
Blackback	266,462	7.00	814,468	7.00	662,428	9.90	8,765,056	7.04	6,705,094	7.41
Dab	1,265	6.48	1,520	6.51	-	-	71,732	4.98	108,316	8.02
Fluke	3,320	12.38	1,289	7.84	12,943	13.70	553,916	15.52	71,250	37.74
Swordfish	-	-	303	30.03	-	-	258,987	29.60	93,669	-
Rosefish	1,710	4.27	1,970	4.21	-	-	7,010	4.25	-	-
Whiting	14,487	4.18	13,597	4.08	39,640	4.01	133,762	3.60	95,789	3.63
Wolffish	55	7.27	175	7.43	734	5.16	47,170	4.73	15,619	5.39
Scallops (meats)	247,462	38.00	474,337	38.00	221,478	34.96	3,826,441	32.26	3,831,563	42.40
Other	10,241	-	10,507	-	55,276	-	363,591	-	242,657	-
Total	3,364,154	11.06	5,147,737	11.39	6,207,528	10.74	72,035,502	8.28	62,143,175	9.62

*Weighted average of prices per pound paid to fishermen.

ELEVEN-MONTH LANDINGS AT THREE PORTS 6 PERCENT ABOVE 1943

Receipts of fishery products during November at the ports of Boston and Gloucester, Mass., and Portland, Maine, showed a decrease of 29 percent compared with landings during October and of 11 percent compared with November 1943, according to data published in Current Fishery Statistics No. 158 by the Fish and Wildlife Service. November landings totaled 21,383,000 pounds, valued at \$1,321,600 to the fishermen, representing an average price of 6.18 cents per pound. This compares with 6.15 cents received in October and 6.35 cents in November 1943. Four items, cod, rosefish, pollock, and haddock, accounted for 87 percent of the total landings. During the month, 222 vessels made 863 trips to the fishing grounds compared with 193 vessels making 888 trips during November 1943.

For the first 11 months of 1944, the total landings at the three ports amounted to 341,577,000 pounds, valued to the fishermen at \$19,318,600. Compared with the corresponding period of 1943, this was an increase of 6 percent in quantity landed. The 1944 total weighted average price was 5.66 cents per pound compared with 6.83 cents for the first 11 months of 1943.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	November 1944		October 1944		November 1943		Eleven mos. ending with November--				1943			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	6,818,268	7.29	3,823,315	7.89	4,495,653	8.13	60,036,055	6.81	41,534,937	8.92				
Haddock	3,062,983	8.86	7,628,245	8.75	4,475,924	8.84	86,342,784	7.57	89,665,318	9.25				
Hake:														
White	794,268	7.58	1,050,651	7.56	680,812	8.26	5,296,397	6.64	4,460,453	7.34				
Red	363	3.03	-	-	430,908	3.95	2,180,633	2.46	-	-				
Pollock	3,329,111	4.48	1,662,890	4.43	5,398,816	4.48	14,853,979	4.93	15,058,789	6.42				
Chuk	144,777	7.49	170,028	7.03	188,095	7.56	1,405,867	6.21	1,696,119	7.48				
Halibut	2,926	17.94	3,879	18.38	5,599	18.00	145,638	17.74	164,919	23.64				
Mackerel	845,960	5.21	5,199,847	4.72	395,890	12.18	46,433,780	4.79	36,710,655	6.49				
Flounders:														
Gray sole	101,055	8.84	159,200	8.76	133,173	9.00	1,847,668	7.75	2,137,092	8.97				
Lemon sole	15,760	16.01	68,210	15.55	6,480	10.99	757,268	9.21	1,102,411	10.96				
Yellowtail	192,365	6.51	49,855	5.88	426,185	7.40	1,560,183	6.01	2,780,340	6.97				
Blackback	22,165	7.02	33,615	7.10	86,320	8.83	962,540	8.20	1,205,629	8.10				
Dab	138,385	6.29	230,871	6.21	202,751	6.80	2,743,307	5.07	2,882,819	5.96				
Fluke	-	-	-	-	-	-	315	14.92	-	-				
Other	-	-	460	-	-	-	1,235	-	565	-				
Swordfish	-	-	1,025	30.05	-	-	470,776	29.88	228,162	30.00				
Rosefish	5,417,522	4.20	8,364,938	3.98	6,094,063	4.22	99,545,308	3.85	96,566,971	4.04				
Whiting	469,821	5.28	1,585,671	4.27	896,202	5.22	15,315,407	3.95	21,609,696	4.27				
Wolffish	16,573	5.80	11,875	5.97	16,935	7.42	872,160	5.19	589,427	7.68				
Elfpout	-	-	-	-	-	-	149,555	3.70	108,105	2.71				
Scallops (meats)	-	-	-	-	34,190	35.00	105,652	35.45	699,492	45.21				
Other	10,265	-	45,967	-	90,571	-	550,648	-	2,173,274	-				
Total	21,382,567	6.18	30,090,542	6.15	24,058,567	6.35	341,577,155	5.66	321,375,173	6.83				
By ports:														
Boston	9,578,239	7.40	13,005,055	7.71	11,946,196	7.68	144,521,224	6.91	142,825,886	8.82				
Gloucester	10,657,510	5.21	15,595,001	4.94	11,304,027	5.03	180,844,588	4.78	160,888,130	5.30				
Portland	1,146,818	4.99	1,490,486	5.23	808,344	5.14	16,211,343	4.25	17,661,157	4.71				

*Weighted average of prices per pound paid to fishermen.

NOTE: Data for 1944 include landings at Atlantic Avenue in Boston. Previously, Boston landings included only those sold through the Boston Fish Exchange. Total landings at Atlantic Avenue during November amounted to 479,252 pounds, valued at \$33,597. Landings for the first 11 months of 1944 totaled 7,860,705 pounds, valued at \$451,184.

UNFAVORABLE WEATHER MAIN FACTOR IN LARGE DECREASE IN NEW YORK RECEIPTS DURING NOVEMBER

Storms and unfavorable fishing conditions during November were the main causes of a 19 percent drop in receipts on New York's salt-water market as compared with October, according to the New York Market News office. The 19,338,000 pounds received were 17 percent below those for November 1943.

The September hurricane, and lesser storms in October, had all but wrecked the trap fisheries. In November, continued bad weather and the onset of winter forced the suspension

of practically all of the remaining trap fisheries, thus limiting the local supply to catches by fishing craft operating during short spells of favorable weather.

Another factor in the decrease was the strike of truckmen in Boston. This reduced the usual large truck shipments of fish into New York and, in general, limited shipments to rail carriers.

Haddock, hake (including ling), pollock and other lesser species which are received in the most part from New England recorded large decreases from October and from November 1943. Cod, which is also generally received in large quantities from New England, registered only a small decrease because of its abundance in New York and New Jersey waters. Blackback flounder receipts, which have been decreasing for some time past, showed a very large decline. On the other hand, yellowtail flounders, which have been found in quantity in New York and Connecticut waters, increased over October's figures, but still fell below last year's total.

Southern species such as mullet and Spanish mackerel, did not arrive in New York in the usual November quantities. This, too, was ascribed to unfavorable weather.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	November 1944	Nov. compared with		October 1944	November 1943
	Pounds	Percent	Percent	Pounds	Pounds
Classification:					
Fish	11,950,000	- 24	- 24	15,645,000	15,799,000
Shellfish, etc.	7,388,000	- 11	- 1	8,337,000	7,431,000
Total receipts	19,338,000	- 19	- 17	23,983,000	23,230,000
Important Items:					
Butterfish	391,000	- 16	+ 56	465,000	251,000
Cod	2,175,000	- 7	- 1	2,333,000	2,195,000
Flounders:					
Blackbacks	906,000	- 35	- 51	1,400,000	1,860,000
Yellowtail	953,000	+ 29	- 20	738,000	1,189,000
Haddock	770,000	- 24	- 37	1,010,000	1,221,000
Hake (including Ling)	307,000	- 39	- 65	502,000	875,000
Halibut	509,000	- 22	+189	653,000	176,000
Mackerel	1,250,000	- 30	+ 25	1,782,000	1,003,000
Mullet	145,000	- 31	- 66	211,000	430,000
Pollock	340,000	- 21	- 66	430,000	991,000
Salmon	272,000	- 60	+ 26	682,000	216,000
Scup (porgy)	149,000	- 82	- 43	847,000	261,000
Smelt	310,000	+210	- 5	100,000	326,000
Sole, lemon	447,000	- 26	+113	604,000	210,000
Spanish mackerel	78,000	+	- 76	5,000	311,000
Whiting	1,018,000	+ 5	- 41	967,000	1,717,000
Fillets, unclassified	286,000	- 43	- 27	506,000	334,000
Clams, hard	2,226,000	- 16	- 10	2,663,000	2,479,000
Lobsters, live	480,000	- 10	+ 9	533,000	441,000
Oysters, shell	1,451,000	- 8	- 4	1,585,000	1,509,000
Shrimp (prawn)	2,473,000	- 5	+ 16	2,610,000	2,135,000
Arrivals by:					
Fishing vessels (31 trips)	857,000	- 18	- 45	1,041,000	1,557,000
Truck, freight, and express	18,481,000	- 19	- 15	22,942,000	21,673,000

*Excluding imports entered at New York City.

CHICAGO RECEIPTS OF FISHERY PRODUCTS SHOW DECREASE DURING NOVEMBER

The November receipts of fresh and frozen fishery products in the Chicago wholesale fish market were 4 percent less than those in October and 32 percent less than November 1943, according to the Service's Market News office in Chicago.

Receipts of lake herring decreased 69 percent compared with November 1943, and made up only 10 percent of the total fresh-water receipts as compared with 22 percent in November 1943.

Ninety-five percent of the fresh fish receipts were fresh-water varieties, while 94 percent of the frozen fish arrivals were salt-water species.

Over one-half of the total salt-water fish receipts consisted of halibut, practically all of which was frozen. Frozen halibut receipts were 39 percent greater than for November 1943.

NOVEMBER RECEIPTS AT SEATTLE SHOW DECLINE

Receipts of fishery products at Seattle declined 36 percent during November when 5,599,000 pounds arrived, according to the Service's local Fishery Market News office. The drop was caused by inactivity in otter-trawling. Practically all species caught by this gear showed considerable declines in comparison to October's receipts.

Local landings of halibut were again fairly heavy with approximately two-fifths of the total figure of 2,253,000 pounds consisting of frozen fish from Alaska. The 1944 fishing season for halibut closed at midnight on November 30.

Receipts of shellfish were slightly heavier during November and also for the 11 months of this year due mainly to increased shipments of fresh and frozen crabmeat and shrimp meat from Alaska.

The eleven-month total of 65,175,000 pounds of fresh and frozen fishery products was 14 percent less than for the same period in 1943 when 76,899,000 pounds were received.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	November 1944	November 1944 compared with		11 mos. Jan.-Nov. 1944	Compared with		12 months Jan.-Dec. 1943
		Oct. 1944	Nov. 1943		11 months 1943	12 months 1943	
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds	
Total fish and shellfish	5,599,000	-36	-24	65,175,000	-15	82,471,000	
<u>Important Items:</u>							
Halibut	2,253,000	+17	+121	18,555,000	-17	24,384,000	
Lingcod	103,000	-68	-54	6,064,000	-10	6,942,000	
Rockfish	372,000	-73	+32	5,386,000	+26	4,506,000	
Sablefish	188,000	-73	-67	3,709,000	-23	5,046,000	
Salmon	1,653,000	-44	-49	11,673,000	-25	16,895,000	
Sole	203,000	-50	-59	6,154,000	-38	10,093,000	
Livers	252,000	-7	-56	5,635,000	+47	4,210,000	
Shellfish	466,000	+8	-36	4,266,000	+3	4,901,000	

*Halibut and shark fleets and receipts from local and all other sources.

AMDT. 38 TO MPR-418 EFFECTIVE DECEMBER 16

Importers of Canadian lake fish will be allowed to add actual transportation costs from Winnipeg to their place of business, the OPA announced December 12. Previously, importers were limited to a charge of straight carload transportation rates. OPA said that this action would permit importers in smaller cities to import fresh lake fish directly from Canada, rather than through a circuitous method of purchasing from primary wholesalers in larger cities.

This will generally maintain the same price levels in smaller cities, but may increase the price in large cities during winter months (when less than carload importations are made) by one to two cents per pound. This increase will be generally true of cities like Chicago, Detroit, and Cleveland, OPA said.

The measure also allows a primary wholesaler to add transportation costs on ling cod, sablefish, and troll salmon brought in from Alaska to his place of business.

No increase in average consumer prices will result from this move, the pricing agency said, explaining that the price for these items in Alaska had been set sufficiently below the domestic price to allow for the addition of transportation charges. Transportation deductions were arrived at by using Seattle as the basing point.

Primary wholesalers will also be allowed to add transportation costs on halibut brought in from Alaska. By allowing the addition of transportation costs, the same margins can be attained whether wholesalers ship halibut eastward through Prince Rupert, British Columbia, or bring the fish down to Seattle. Prince Rupert is used as the basing point for Alaskan halibut.

Amdt. 38 to MPR-418--Fresh Fish and Seafood--became effective December 16, 1944. Excerpts follow:

Maximum Price Regulation No. 418 is amended in the following respects:

1. Section 9 (d) is amended to read as follows:

(d) *Canadian lake fish.* Any importer or agent of a foreign consignor of fish covered in Schedules 51-60 inclusive may add the actual transportation cost (excluding local trucking, hauling and handling charges) from the point of shipment to the receiving point in the United States, but in no event more than the common carrier rate from the City of Winnipeg in the Province of Manitoba, Canada, to such receiving point. He may add such transportation cost only if he records it on an invoice to the customer purchasing the fish or seafood.

A purchasing wholesaler or subsequent wholesalers of such fish or seafood may pass on such transportation cost, but only if they in turn record it on an invoice to their customers.

2. Section 9 (g) is added to read as follows:

(g) *Transportation allowance to primary fish shipper wholesalers of certain Alaskan fish.* A primary fish shipper wholesaler who transports lingcod, sablefish, troll caught salmon or halibut landed in Alaska to the continental United States may (subject to the special rules affecting halibut in section 9 (f)) add as part of his maximum price his actual transportation cost (exclud-

ing local trucking, hauling and handling charges) from the shipping point in Alaska to his receiving point in the United States but only when he records the transportation cost on an invoice to the customer purchasing the fish. A purchasing wholesaler or subsequent wholesalers of that fish may pass on such transportation cost as part of the maximum selling price but only if they in turn record it on an invoice to their customers. In no case may the added transportation cost exceed the common carrier rate from the shipping point to the wholesaler's receiving point.

This amendment shall become effective December 16, 1944.

Issued this 11th day of December 1944.

PACIFIC COAST BARRACUDA PRICES REVISED

Maximum prices for barracuda received at San Diego, San Pedro, and Santa Barbara were revised in accordance with the following table, effective December 19.

Item No.		Style of Dressing	Ports of Entry (Southern California)					
			Table A		Table B		Table D	
			Apr.-Aug.	Sept.-Mar.	Apr.-Aug.	Sept.-Mar.	Apr.-Aug.	Sept.-Mar.
1	San Diego, San Pedro, and Santa Barbara	Round	\$0.08	\$0.13	\$0.10	\$0.155	\$0.125	\$0.18
		Drawn0975	.155	.1175	.18	.1425	.205
		Dressed	-	-	.1375	.2025	.1625	.2325
		Dressed collars off	-	-	.15	.2225	.175	.2525
		Steaks	-	-	.1625	.2475	.1875	.2775
		Fillet	-	-	.205	.31	.235	.345

This action, taken by OPA's Region VIII in Order G-6 under MPR-418, Amdt. 4, raises prices for barracuda from Mexico to allow for increased Government charges levied against shipments in Mexico.

MPR-507 REVISED EFFECTIVE DECEMBER 21

Most types of fresh and frozen fish and seafood now under price control will soon be given community ceiling prices in many areas as a result of the new cents-per-pound mark-ups just established for frozen fish and seafood, the OPA announced on December 13.

Community pricing of fish and seafood by some OPA district offices had been held in abeyance until cents-per-pound mark-ups could be fixed for frozen species. Previously, these items were sold by retailers on a percentage mark-up over cost. However, fresh fish and seafood have been priced on a cents-per-pound basis since January 27, 1944. The cents-per-pound system of pricing has the merit of simplicity of application for the retailer.

In establishing cents-per-pound mark-ups on frozen fish and seafood, OPA increased retail prices on several low-cost items, while prices on a number of high-cost items were reduced. By this move OPA now provides retailers with an incentive to purchase and sell more low-cost frozen items at better margins than it was possible for them to obtain under the percentage mark-up system of pricing. Thus, huge inventories of many low-cost fish items now held in storage should soon be available to consumers, OPA said.

Typical of the increases and reductions in prices of frozen fish that will result from the action are these:

"Low Cost" Items		Cents Per Lb. Amount of Increase	"High Cost" Items		Cents Per Lb. Amount of Reduction
Whiting, dressed	1 to 2 cents	Haddock, fillets	1 to 3 cents
Butterfish, round	1 to 2 cents	Swordfish, cuts	1 to 3 cents
Haddock, drawn	1 to 2 cents	Scallops	1 to 4 cents
Croakers, round	2 to 3 cents	Shrimp	1 to 4 cents
Lake herring	1 to 2 cents	Flounder, fillets	1 to 3 cents

Under the regulation, the flat cents-per-pound mark-ups will be applied much as the percentage mark-ups were applied. These mark-ups will vary according to the kind of fish, the dressing of that fish, and the group of the retail store in which it is sold. (For the purpose of this regulation, OPA's regular four groupings of retail stores have been rearranged, with Group 1 and Group 2, having one set of mark-ups and Group 3 and Group 4 having another. Groups 1 and 2 combine all independent stores having a gross annual volume of less than \$250,000; Groups 3 and 4, all chain stores and independents having a volume of more than \$250,000.)

The information upon which the mark-ups were established was gathered by the Bureau of Labor Statistics and, further, was obtained by OPA from various parts of the industry.

The special pricing provisions of RMFR-268 (Sales of Certain Perishable Food Commodities at Retail) and of the "fixed mark-up" retail regulations have been deleted from these regulations as they apply to frozen fish and seafood, and have been incorporated into this regulation, for the purpose of making this regulation all inclusive.

The regulation incorporates many now familiar features of OPA's retail grocery regulations, with slight variations, such as those on transportation allowances, on posting of prices, and on record keeping and certain prohibitions.

RMFR-507--Ceiling Prices of Certain Fresh and Frozen Fish and Seafood Sold at Retail--became effective December 21. Excerpts follow:

[RMFR 507]

CEILING PRICES OF CERTAIN FRESH AND FROZEN FISH AND SEAFOOD SOLD AT RETAIL

Maximum Price Regulation No. 507 is redesignated Revised Maximum Price Regulation No. 507 and is revised and amended to read as set forth herein.

SECTION 1. What this regulation does. This regulation fixes new ceiling prices for domestic and imported fresh and frozen fish and seafood items listed in Table A, for all retail stores, retail route sellers and wagon retailers. These new ceiling prices are to be used instead of the ceiling prices figured under any other price regulation or order issued by the Office of Price Administration (hereinafter called OPA), except as otherwise provided in any order fixing dollars-and-cents ceiling prices which has been or which may be issued by the OPA pursuant to Revised General Order No. 51.

Sec. 4.

(c) **Ceiling prices.**—(1) **Dollars-and-cents mark-ups.** If the item has been given a dollars-and-cents mark-up in Table A, your ceiling price will be the total of your dollars-and-cents mark-up added to your "net cost".

(2) **Percentage mark-ups.** If the item has been given a percentage mark-up in Table A, you will get your ceiling price by multiplying your "net cost" by the percentage mark-up, and adding the result to your "net cost".

(d) **Fractions.** Where the calculation results in a fraction of a cent, the figure

must be reduced to the next lower cent if the fraction is less than $\frac{1}{2}$ cent, and may be increased to the next higher cent, if the fraction is $\frac{1}{2}$ cent or more.

If you sell an item in a quantity other than the selling unit given in Table A, you must reduce or increase your price proportionately. If figuring a price for a quantity different from the "selling unit" results in a fraction of a cent, you may charge the next higher cent.

Sec. 15.

(c) **Frozen fish and seafood.**—(1) **"Net cost."** (i) If, prior to offering for sale any item of frozen fish, you process it by changing its form to either drawn (gutted), dressed, dressed and skinned, fillets, cuts or steaks (sliced), you will figure your "net cost" as though you had purchased the item already processed. Your "net cost" for any style of dressing is the price fixed, at the time you process it, for that style of dressing in Maximum Price Regulation No. 364 for your supplier's sales to you. (Add the transportation allowance and add or deduct the container allowance specified in Maximum Price Regulation No. 364.)

(ii) If, prior to offering for sale any item of frozen salt-water fish, you process it by changing its form to cuts or steaks (sliced), and if Maximum Price Regulation No. 364 does not fix a price for that style of dressing, you will figure your "net cost" as follows: Find the price per pound fixed, at the time you process it, in Maximum Price Regulation No. 364 for your supplier's sales to you of that kind of fish bought dressed. Multiply that price by 1.40. (Add the transportation allowance and add or deduct the

container allowance specified in Maximum Price Regulation No. 364.) The resulting figure will be your "net cost" per pound for the item.

(iii) If, prior to offering for sale you process any item of frozen fish or seafood for which Maximum Price Regulation No. 364 does not fix a maximum price or for which you are unable to figure your "net cost" under (i) or (ii) above, you shall not attempt to figure a "net cost" and apply a mark-up under this regulation. Instead, you must figure your ceiling price for such item as a processor under the applicable maximum price regulation covering the sales of such item by processors.

NOTE: This paragraph (c) applies only to processing which changes the form to one of the following major styles of dressing: drawn (gutted), dressed, dressed and skinned, fillets, cuts or steaks (sliced).

(2) **Mark-up.** (i) Your mark-up for any item of frozen fish which you process prior to offering for sale by changing the form to either drawn (gutted), dressed or dressed and skinned, shall be the mark-up given your group of store for the item in the table covering whole fish sold on gross weight basis and prepared to the customer's order.

(ii) Your mark-up for any item of frozen fish which you process prior to offering for sale by changing the form to fillets, cuts or steaks (sliced), shall be the mark-up given your group of store for the item in the table covering fillets, cuts and steaks sold as purchased.

Sec. 15a. Ceiling prices for fish bought "pan-frozen" in blocks or cakes. If you purchase whole fish, round, drawn, or dressed which has been "pan-frozen" in a solid cake or block of 10 pounds or

more, and if prior to offering for sale you break or separate the individual fish from the cake or block, and offer it for sale as whole fish, round, drawn or dressed, you may add 1 cent per pound to your "net cost."

Sec. 16. How you figure your "net cost" for items which you import—

(b) *Frozen fish and seafood.* If you import any item covered by this regulation, your "net cost" may not exceed the applicable listed base price (plus transportation and container allowances) fixed in section 13 of Maximum Price Regulation No. 364.

SEC. 25.

(b) "Frozen fish and seafood" shall mean any fish or seafood which has been artificially frozen or frozen by exposure to the elements for preservation. Unless the context otherwise requires, in respect to frozen fish and seafood, the definitions set forth in section 12 of Maximum Price Regulation No. 364 shall apply to terms used herein wherever applicable.

ARTICLE V—TABLES

Sec. 26. Table of mark-ups for fresh and frozen fish and seafood (Table A).

CENTS-PER-POUND MARK-UPS OVER "NET COST" ALLOWED TO RETAILERS FOR FISH AND SEAFOOD COVERED BY THIS REGULATION, BY SPECIES, FOR THE MONTHS OF OCTOBER, NOVEMBER, DECEMBER, JANUARY, FEBRUARY, MARCH AND APRIL.

Kind of fish	Whole fish, sold on gross weight basis and prepared to customer's order ¹		Fillets, cuts and steaks sold as purchased ¹	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
I. Fresh fish				
Kind of fish	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
1. Alewives	9	7	10	8
2. Blackback	9	7	10	8
3. Codfish, Atlantic	9	7	10	8
4. Cusk	9	7	10	8
5. Dab, Sea	8	6	10	8
6. Haddock	9	7	10	8
7. Hake	9	7	10	8
8. Hake, Mud	8	6	10	8
9. Herring, Atlantic	7	4	8	7
10. Pollock	8	6	9	7
11. Rosefish	8	6	10	7
12. Sole, Gray	9	7	11	11
13. Sole, Lemon	10	8	14	14
14. Swordfish	12	11	11	10
15. Whiting	8	6	9	7
16. Wolffish	10	8	10	9
17. Yellowtail, Atlantic	8	6	10	9
18. Bonito	9	7	9	7
19. Cod, True, Pacific	9	10	10	9
20. Flounder, Pacific	8	6	10	7
21. Halibut	10	8	10	7
22. Ling Cod, Pacific	9	7	10	7
23. Rock (Red) Cod, Pacific	9	7	10	7
24. Sabfish	9	7	9	7
25. Salmon, Blackback, Sockeye	10	8	10	8
26. Salmon, Chinook, King	10	8	10	8
27. Salmon, Fall	9	7	9	7
28. Salmon, Pink	9	7	9	7
29. Salmon, Silver	10	8	10	7
30. Salmon, Steelhead	10	8	10	7
31. Smelt, Silver, Pacific	9	7	9	7
32. Sole, Dover	9	7	10	7
33. Sole, English	9	7	10	7
34. Sole, Petrale	9	7	10	7
35. Sole, Sand	9	7	10	7
36. Sole, Turbot	9	7	10	7

Footnote at end of table.

CENTS-PER-POUND MARK-UPS OVER "NET COST" ALLOWED TO RETAILERS FOR FISH AND SEAFOOD COVERED BY THIS REGULATION, BY SPECIES, FOR THE MONTHS OF OCTOBER, NOVEMBER, DECEMBER, JANUARY, FEBRUARY, MARCH AND APRIL—Continued

Kind of fish—Continued	Whole fish, sold on gross weight basis and prepared to customer's order ¹		Fillets, cuts and steaks sold as purchased ¹	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
I. Fresh fish—Continued				
Kind of fish—Continued	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
37. Tuna, Albacore	11	10	11	9
38. Tuna, Bluefin	10	9	10	7
39. Tuna, Skipjack, Striped	10	9	10	7
40. Tuna, Yellowfin	10	9	10	7
41. Yellowtail, Pacific	10	8	12	11
42. Lake Trout, Canadian	9	8	10	8
43. Pickerel, Canadian	9	8	10	8
44. Sauger, Sand Pike, Canadian	9	7	10	8
45. Sucker (Fr. Water Mullet), Canadian	8	6	9	8
46. Tullibee, Canadian	8	6	9	8
47. Whitefish, Canadian	11	9	12	11
48. Yellow Pike, Canadian	11	9	12	10
49. Yellow Perch, Canadian	11	9	12	10

FRESH SEAFOOD SOLD AS PURCHASED¹

Kind of seafood	Groups I and II		Groups III and IV	
	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
II. Fresh seafood				
Kind of seafood	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
1. Scallops, Bay	14	13	14	13
2. Scallops, Sea	12	11	12	11
3. Shrimp and Prawn	10	9	10	8

Kind of fish	Whole fish, sold on gross weight basis and prepared to customer's order ¹		Fillets, cuts and steaks sold as purchased ¹	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
III. Frozen fish				
Kind of fish	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
1. Blackback	7	5	9	7
2. Codfish, Atlantic	8	6	9	7
3. Cusk	8	6	9	7
4. Dab, Sea	7	5	9	7
5. Haddock	8	6	9	7
6. Hake	8	6	9	7
7. Herring, Atlantic	6	4	8	6
8. Pollock	7	5	8	6
9. Rosefish	7	5	8	6
10. Sole, Grey	7	5	10	10
11. Sole, Lemon	9	7	12	12
12. Swordfish	11	10	10	9
13. Whiting	7	5	8	6
14. Wolffish	9	7	9	7
15. Yellowtail, Atlantic	8	6	9	7
16. Bonito	7	5	9	7
17. Cod, True, Pacific	7	5	9	7
18. Flounder, Pacific	7	5	9	7
19. Halibut	7	5	9	7
20. Ling Cod, Pacific	8	6	9	7
21. Rock (Red) Cod, Pacific	8	6	9	7
22. Sabfish	8	6	9	7
23. Salmon, Blackback, Sockeye	9	7	9	7
24. Salmon, Chinook, King	9	7	9	7
25. Salmon, Fall	8	6	8	6
26. Salmon, Pink	8	6	8	6
27. Salmon, Silver	9	7	9	7
28. Salmon, Steelhead	9	7	9	7
29. Smelt, Silver, Pacific	8	6	8	6
30. Sole, Dover	8	6	9	6
31. Sole, English	8	6	9	6
32. Sole, Petrale	8	6	9	6
33. Sole, Sand	8	6	9	6
34. Sole, Turbot	8	6	9	6
35. Tuna, Atlantic	9	7	11	10
36. Herring, Lake	7	5	8	6
37. Lake Trout, Canadian	8	7	9	7
38. Pickerel, Canadian	8	7	9	7
39. Sauger, Sand Pike, Canadian	8	6	9	7

CENTS-PER-POUND MARK-UPS OVER "NET COST" ALLOWED TO RETAILERS FOR FISH AND SEAFOOD COVERED BY THIS REGULATION, BY SPECIES, FOR THE MONTHS OF OCTOBER, NOVEMBER, DECEMBER, JANUARY, FEBRUARY, MARCH AND APRIL—Continued

Kind of fish—Continued	Whole fish, sold on gross weight basis and prepared to customer's order ¹		Fillets, cuts and steaks sold as purchased ¹	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
III. Frozen fish—Continued				
Kind of fish—Continued	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
40. Sucker (Fr. Water Mullet), Canadian	7	5	8	6
41. Tullibee, Canadian	7	5	8	6
42. Whitefish, Canadian	10	8	11	10
43. Yellow Pike, Canadian	10	8	11	10
44. Yellow Perch, Canadian	9	6	10	9
45. Bluefish	8	6	9	7
46. Butterfish	8	6	9	7
47. Catfish, Sea	8	6	9	7
48. Croaker	8	6	9	7
49. Drum, Red	8	6	9	7
50. Eel, Common	8	6	9	7
51. Eel, Conger (Ocean Pout)	7	5	8	6
52. Flounder	7	5	8	6
53. Grouper	9	7	11	11
54. Mackerel, Atlantic	8	6	9	7
55. Mackerel, Spanish and King	9	7	9	6
56. Mullet	8	6	9	6
57. Pompano, Atlantic	18	13	18	13
58. Porgy (Scup)	7	5	8	6
59. Red Snapper	10	8	12	12
60. Salmon, Atlantic, East-ern	11	9	11	9
61. Sea Bass, Black	9	7	11	10
62. Sea Bass, White	9	7	11	10
63. Shad (Box shad)	7	5	8	6
64. Shad (Buck shad)	7	5	8	6
65. Shad (Cut shad)	7	5	8	6
66. Shad, Rose	18	13	18	13
67. Shale	7	5	8	6
68. Smelt, Atlantic	7	5	8	6
69. Sole, Rex	7	5	8	6
70. Spot	7	5	8	6
71. Striped Bass (Rock)	8	6	9	7
72. Trout, Sea, Gray	8	6	9	7
73. Trout, Sea, Speckled	8	6	9	7
74. All other frozen fish	20%	20%	20%	20%

FROZEN SEAFOOD SOLD AS PURCHASED¹

Kind of seafood	Groups I and II		Groups III and IV	
	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
IV. Frozen seafood				
Kind of seafood	Cts. per lb.	Cts. per lb.	Cts. per lb.	Cts. per lb.
1. Scallops, Sea	13	11	13	11
2. Scallops, Bay	14	13	14	13
3. Shrimp and Prawn	10	9	10	8
4. Crabmeat, Atlantic and Gulf	10	8	10	8
5. Crabmeat, Pacific	10	8	10	8
6. Crayons, Atlantic and Gulf	14	12	14	12
7. Spiny (Rock) Lobster Tails, South Africa	12	11	12	11
8. Spiny (Rock) Lobster Tails, Caribbean, Gulf and Pacific	19	11	19	11
9. Spiny (Rock) Lobstermeat, South Africa, Caribbean, Gulf, Pacific	17	17	17	17
10. Squid, Bone, Atlantic	8	6	8	6
11. Squid, Bone, Pacific	8	6	8	6
12. All other frozen seafood	20%	20%	20%	20%

¹ Retailers processing these items prior to offering for sale at retail, who price in accordance with Section 15 shall use these tables.

This regulation shall become effective on the 21st day of December 1944.

Issued this 13th day of December 1944.

PACIFIC REGION'S RETAIL FRESH FISH MARGINS AMENDED

The OPA's regional office in San Francisco on December 20 issued the following changes in Table A of Section (d) of Order No. G-1 under MPR-507:

- (a) The schedule of markups opposite Item No. 1 "Barracuda" is hereby deleted.
 (b) A schedule of markups opposite Item No. 1 "Barracuda" and Item No. 15 "Live Lobster" is hereby added as follows:

TABLE A
(Cents per pound)

Item	Whole fish sold on gross weight and prepared to the customer's order				Fillets, cuts, and steaks, or seafood items sold as purchased,			
	I and II		III and IV		I and II		III and IV	
	Apr.-Aug.	Sept.-Mar.	Apr.-Aug.	Sept.-Mar.	Apr.-Aug.	Sept.-Mar.	Apr.-Aug.	Sept.-Mar.
1 Barracuda	9	10	7	8	9	10	7	9
15 Lobster, live, 10½ to 13½ inches in length		11		8	-	-	-	-
More than 13½ in.		10		8	-	-	-	-

(c) This amendment shall become effective December 31st, 1944.

Frozen Fish Trade

U. S. FROZEN FISH HOLDINGS OFF 2 PERCENT ON DECEMBER 1

Stocks of frozen fishery products in domestic cold-storage warehouses on December 1 totaled 128,223,000 pounds, 2 percent less than November 1 but 22 percent greater than December 1, 1943, according to the Service's Current Fishery Statistics No. 157. The items held in greatest quantity were salmon, halibut, shrimp, whiting, and mackerel.

Holdings of Fishery Products in United States and Alaska Cold-storage Plants

Item	Dec. 1 compared with				Nov. 1, 1944	Dec. 1, 1943	5-year average*
	Dec. 1, 1944	Nov. 1, 1944	Dec. 1, 1943	5-year average*			
Frozen fish and shellfish:	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Total holdings	128,223,000	- 2	+ 22	+23	130,914,000	104,850,000	104,105,000
<u>Important Items:</u>							
Croakers	1,949,000	-15	+ 18	+ 4	2,303,000	1,656,000	1,873,000
Fillets:							
Cod	5,685,000	+ 5	+101	+93	5,440,000	2,828,000	2,948,000
Haddock	3,689,000	-22	+ 24	-38	4,758,000	2,971,000	5,996,000
Rosefish	3,128,000	-15	- 1	+ 6	3,688,000	3,159,000	2,951,000
Flounders	1,313,000	-26	- 24	+ 8	1,785,000	1,729,000	1,212,000
Halibut	12,922,000	-15	+ 49	+40	15,178,000	8,666,000	9,255,000
Herring, sea	1,367,000	+13	- 63	-36	1,209,000	3,697,000	2,120,000
Mackerel	10,372,000	-17	+ 53	+33	12,528,000	6,793,000	7,801,000
Sablefish	4,590,000	- 7	+ 87	+68	4,944,000	2,450,000	2,730,000
Salmon	13,621,000	+ 3	+ 37	+44	13,251,000	9,937,000	9,477,000
Scup	1,849,000	-13	- 12	+94	2,127,000	2,107,000	953,000
Whiting	10,366,000	- 8	+ 10	- 1	11,207,000	9,447,000	10,518,000
Lake herring	1,806,000	+44	- 43	-52	1,258,000	3,172,000	3,745,000
Lake trout	955,000	+16	+ 74	-10	826,000	548,000	1,066,000
Whitefish	1,650,000	-11	+ 63	- 8	1,854,000	1,014,000	1,787,000
Shrimp	10,543,000	+25	+ 36	+50	8,419,000	7,759,000	7,051,000
<u>Cured fish:</u>							
Herring, cured	11,086,000	-17	+ 8	-13	13,387,000	10,244,000	12,672,000
Salmon, mild-cured	2,654,000	-19	+ 49	-51	3,290,000	1,783,000	5,419,000

*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

PRODUCTION OF FROZEN FISH IN U. S. SHOWS SHARP DECLINE

Fishery products totaling 18,104,000 pounds were frozen during November, according to Current Fishery Statistics No. 157 published by the Fish and Wildlife Service. This was 24

percent less than the quantity frozen during October and 27 percent below the freezings of November 1943. Freezings of shrimp, whiting, salmon, rosefish, and mackerel accounted for nearly half of the month's production.

Freezings of Fishery Products in United States and Alaskan Cold-storage Plants

Item	November 1944	November compared with			October 1944	November 1943	5-year average*
		Oct. 1944	Nov. 1943	5-year average*			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Fish and shellfish:							
Total freezings	18,104,000	-24	- 27	- 12	23,733,000	24,948,000	20,524,000
<u>Important Items:</u>							
Croakers	19,000	-72	- 32	- 47	67,000	28,000	36,000
Filletts:							
Cod	940,000	+20	- 14	+ 43	784,000	1,096,000	657,000
Haddock	224,000	-49	- 24	- 60	435,000	295,000	563,000
Rosefish	1,579,000	-27	+ 3	+ 13	2,161,000	1,531,000	1,396,000
Flounders	102,000	-61	- 65	- 37	261,000	290,000	161,000
Halibut	768,000	-30	+	+	1,109,000	34,000	7,000
Mackerel	966,000	-59	+ 45	+131	2,347,000	667,000	419,000
Sablefish (black cod)	340,000	-62	- 6	- 25	895,000	363,000	454,000
Salmon	1,634,000	-41	- 22	+118	2,792,000	2,097,000	749,000
Scup	54,000	-65	+108	+500	155,000	26,000	9,000
Whiting	1,850,000	-59	+ 30	+ 44	4,474,000	1,424,000	1,286,000
Shrimp	2,756,000	-25	+ 1	+ 23	3,679,000	2,742,000	2,240,000

*Since the date for reporting freezings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

NEW YORK COLD-STORAGE HOLDINGS SHOW 3 PERCENT INCREASE IN NOVEMBER

An increase of 3 percent during November brought the holdings of fishery products in New York cold-storage warehouses on December 1 to 16,952,000 pounds, according to the Service's Fishery Market News office in that city. The continued large supply of shrimp and West Coast halibut, sablefish, and salmon tended to offset declines in East Coast species, production of which was curtailed to a large extent by inclement weather.

Had the normal demand for fishery products prevailed in November, there most likely would have been a definite decrease in cold-storage holdings. However, demand slackened and the arrivals of the fresh and frozen fishery products were, in most cases, ample to cover demand.

New York Cold-storage Holdings

Item	Dec. 1, 1944	Dec. 1, 1944 compared with		Nov. 1, 1944	Dec. 1, 1943
		Nov. 1, 1944	Dec. 1, 1943		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	16,952,000	+ 3	+ 42	16,493,000	11,928,000
<u>Important Items:</u>					
Butterfish	365,000	+ 9	- 49	334,000	713,000
Filletts:					
Cod	1,838,000	- 2	+1078	1,879,000	156,000
Flounder	174,000	-27	+ 185	239,000	61,000
Haddock	1,073,000	- 8	+	1,167,000	61,000
Flounder, fluke, etc.	302,000	- 8	- 17	329,000	364,000
Halibut	865,000	+37	+	632,000	38,000
Mackerel	1,327,000	+ 9	+ 94	1,214,000	685,000
Sablefish	886,000	+12	+108	788,000	426,000
Salmon, king (chinook)	1,631,000	+17	+ 257	1,396,000	457,000
Scup (porgy)	354,000	-18	- 11	443,000	409,000
Striped bass	238,000	+18	+ 290	201,000	61,000
Whiting	289,000	+ 2	- 56	282,000	657,000
Unclassified, salt-water	1,286,000	-17	+ 36	1,549,000	948,000
Whitefish	491,000	+14	- 23	431,000	639,000
Scallops	373,000	-10	+ 145	415,000	152,000
Shrimp	2,527,000	+20	+ 37	2,107,000	1,851,000

COLD-STORAGE HOLDINGS AT BOSTON DROP 6 PERCENT IN NOVEMBER

On November 29, there were 16,219,000 pounds of frozen fish held in Boston cold-storage warehouses, according to the Service's Fishery Market News office in that city. Although this is a decrease of 6 percent compared to October 25, it represents an increase of 19 percent compared to November 24, 1943. Holdings of cod and pollock fillets and shrimp were the only items to show increases from October 25.

Landings at this period of the year usually fall off due mainly to unfavorable weather and the ending of the mackerel and whiting seasons. Because of this, stocks of many items are withdrawn and a reduction in total holdings is considered normal.

Whiting holdings in 15 cold-storage plants in Maine and Massachusetts amounted to 8,047,000 pounds on November 25. This was a decrease of 10 percent as compared to October 28, but an increase of 26 percent compared to November 27, 1943. The whiting holdings consisted of the following: dressed, H&G fillets and skuljoes, 90 percent; round whiting, 10 percent; and animal food, less than $\frac{1}{2}$ of 1 percent.

Boston Cold-storage Holdings

Item	Nov. 29, 1944	Nov. 29 compared with		Oct. 25, 1944	Nov. 24, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	16,219,000	- 6	+ 19	17,197,000	13,649,000
<u>Important Items:</u>					
<u>Fillets:</u>					
Cod	1,869,000	+ 4	+196	1,791,000	632,000
Flounder	570,000	- 13	+146	654,000	232,000
Haddock	1,027,000	- 35	+239	1,581,000	303,000
Mackerel	1,445,000	- 8	+228	1,573,000	44,000
Pollock	518,000	+218	+230	163,000	157,000
Rosefish	360,000	- 22	+ 1	464,000	358,000
Mackerel	3,530,000	- 19	+ 24	4,383,000	2,849,000
Smelt	339,000	- 13	+ 31	390,000	258,000
Scallops	384,000	- 1	+131	387,000	166,000
Shrimp	403,000	+ 69	- 31	295,000	581,000

CHICAGO COLD-STORAGE HOLDINGS SHOW SLIGHT INCREASES ON NOVEMBER 30

Cold-storage holdings in Chicago on November 30 were 1 percent larger than those of October 26 and 20 percent over holdings of a year previous, according to the Service's Market News office in that city. Reduction of frozen fresh-water fish stocks, including those of blue pike and saugers, whitefish, and yellow pike were fairly large, while chub, lake herring, and yellow perch holdings showed small decreases. Among the salt-water varieties, cod and haddock fillets declined moderately and mackerel and whiting stocks dropped slightly during the five weeks ending November 30. A heavy in-movement of salmon and halibut, with some sablefish, was great enough to offset the withdrawals of other items.

In comparison to holdings on November 24, 1943, most of the important species showed substantial gains. Whitefish and shrimp stocks made particularly large increases.

Chicago Cold-storage Holdings

Item	Nov. 30, 1944	Nov. 30, 1944 compared with		Oct. 26, 1944	Nov. 24, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	7,356,000	+ 1	+ 20	7,347,000	6,185,000
<u>Important Items:</u>					
Blue pike and sauger	438,000	- 12	- 34	496,000	662,000
Chubs	414,000	- 5	+ 86	435,000	223,000
Lake herring	322,000	- 9	+ 77	352,000	182,000
Lake trout	481,000	+ 20	+ 79	401,000	269,000
Pickrel	128,000	- 9	+ 58	140,000	81,000
Whitefish	770,000	- 25	+506	1,023,000	127,000
Yellow perch	187,000	- 6	- 11	198,000	209,000
Yellow pike	153,000	- 20	+ 43	191,000	107,000
<u>Fillets:</u>					
Cod	576,000	- 17	+ 98	695,000	291,000
Haddock	117,000	- 17	- 5	141,000	123,000
Rosefish	427,000	+ 8	+107	395,000	306,000
Halibut	390,000	+ 22	- 16	320,000	464,000
Mackerel	143,000	- 4	- 53	137,000	303,000
Sablefish	176,000	+ 10	+487	160,000	30,000
Salmon	305,000	+161	+148	117,000	123,000
Whiting	240,000	- 8	- 40	261,000	401,000
Shrimp	1,217,000	+ 30	+ 36	934,000	895,000
Squid	39,000	- 24	- 70	51,000	128,000

CANADIAN FROZEN FISH HOLDINGS ON DECEMBER FIRST 6 PERCENT OVER YEAR PREVIOUS

Stocks of frozen fresh fish in Canadian cold-storage warehouses on December 1 amounted to 36,363,000 pounds, according to the Dominion Bureau of Statistics. This represented a drop of 13 percent in holdings compared with November 1 but an increase of 6 percent over December 1, 1943. Stocks of cod and salmon were considerably lower than on December 1, 1943, while all other important items exhibited substantial increases.

Canadian Cold-storage Holdings					
Item	Dec. 1, 1944	December 1 compared with Nov. 1, 1944		Nov. 1, 1944	Dec. 1, 1943
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	36,363,000	-13	+ 6	42,012,000	34,436,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	3,243,000	- 4	- 2	3,391,000	3,306,000
Fillets	3,057,000	-36	- 24	4,782,000	4,021,000
Salmon	8,537,000	-11	- 12	9,645,000	9,721,000
Sea herring	6,595,000	-16	+ 14	7,675,000	5,772,000
Halibut	5,322,000	-10	+ 52	5,917,000	3,494,000
Mackerel	1,852,000	+ 2	+ 18	1,822,000	1,569,000
Whitefish	1,160,000	-19	+109	1,440,000	554,000
Tullibee	565,000	-17	+139	677,000	236,000
<u>Frozen smoked fish</u>					
Total holdings	1,798,000	-12	- 7	2,037,000	1,926,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	887,000	- 6	+ 21	944,000	735,000
Sea herring kippers	685,000	-21	- 27	866,000	940,000

FREEZINGS OF FISH BY CANADIAN PLANTS DROP 50 PERCENT IN NOVEMBER

Canadian freezers froze only 4,076,000 pounds of fresh fish during November, compared with 8,085,000 pounds in October and 6,902,000 pounds in November 1943, according to the Dominion Bureau of Statistics. The freezing of cod and cod fillets accounted for 38 percent of the total production.

Freezings of Fishery Products in Canadian Cold-storage Plants					
Item	November 1944	November compared with Oct. 1944		October 1944	November 1943
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	4,076,000	- 50	-41	8,085,000	6,902,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	200,000	- 13	-33	229,000	299,000
Fillets	1,327,000	+ 3	+ 2	1,292,000	1,304,000
Haddock fillets	198,000	+165	+ 5	76,000	188,000
Salmon	491,000	- 86	-82	3,489,000	2,739,000
Halibut	172,000	- 60	+70	435,000	101,000
Sea herring	374,000	+222	-35	116,000	574,000
Mackerel	345,000	- 62	-41	909,000	585,000
<u>Frozen smoked fish</u>					
Total freezings	1,046,000	-	+31	1,046,000	797,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	642,000	- 16	+36	763,000	472,000

FROZEN FISH DELETED FROM MPR-422 AND 423

Amdt. 35 to MPR-422--Ceiling Prices of Certain Foods Sold at Retail in Group 3 and Group 4 Stores--and Amdt. 34 to MPR-423--Ceiling Prices of Certain Foods Sold at Retail in In-

dependent Stores Doing An Annual Business of Less Than \$250,000 (Group 1 and Group 2 Stores)--delete from these regulations all of the provisions relating to frozen fish and seafood. Frozen fish and seafood sold at retail in Groups 1, 2, 3, and 4 stores will be covered by RMFR-507, effective simultaneously with the amendments. Excerpts follow:

Maximum Price Regulation 422 is amended in the following respects:

1. Section 20 (n) is deleted.
2. Section 21a is deleted.
3. In section 38 (c), the item "Meat and fish (except 'Fish, processed', 'Frozen fish and seafood', and 'Meat, canned')" is amended to read "Meat and fish (except 'Fish, processed' and 'Meat, canned')", and the item "Frozen fish and seafood" is added in alphabetical order to the list of commodities excluded.
4. In section 39 (a), the item "Fish: Frozen fish and seafood" is deleted from list (5) in Table B-I.
5. Section 39 (b) (5) is deleted.

This amendment shall become effective December 21, 1944.

Issued this 13th day of December 1944.

Maximum Price Regulation 423 is amended in the following respects:

2. Section 18 (k) is deleted.

3. In section 27 (c), the item "Meat and fish (except 'Fish, processed', 'Frozen fish and seafood', and 'Meat, canned')" is amended to read "Meat and fish (except 'Fish, processed' and 'Meat, canned')", and the item "Frozen fish and seafood" is added in alphabetical order to the list of commodities excluded.

4. In section 28 (a), the item "Fish: Frozen fish and seafood" is deleted from list (5) in Table B-I.

5. Section 28 (b) (5) is deleted.

This amendment shall become effective December 21, 1944.

Issued this 13th day of December 1944.

RETAIL FOOD ORDER RMFR-268 AMENDED BY OPA

Amendment 9 to RMFR-268--Sales of Certain Perishable Food Commodities At Retail--deletes from that regulation the provisions relating to frozen fish and seafood. Frozen fish and seafood sold at retail by sellers heretofore covered will be priced under RMFR-507, effective simultaneously with this amendment. Excerpts follow:

Revised Maximum Price Regulation No. 268 is amended in the following respects:

1. The item "Frozen fish and seafood," listed under Food Commodity No. 11 in

Appendix A, is deleted.

2. The definition of "Frozen fish and seafood" under Appendix A, paragraph (c) (11), is deleted.

This amendment shall become effective December 21, 1944.

Issued this 13th day of December 1944.

WFA CONSIDERS RECOMMENDATION FOR ADDITIONAL COLD-STORAGE SPACE

After consideration by the WFA of the OCF consultants' resolution asking WFA for additional cold-storage facilities in fish producing areas, the following letter was sent to the Office of the Coordinator of Fisheries:

WAR FOOD ADMINISTRATION

Washington

December 9, 1944

Mr. Abe Fortas
Acting Coordinator of Fisheries
United States Department of the Interior
Washington, D. C.

Dear Mr. Fortas:

Thank you for your letter of November 16, 1944, in which you presented for our consideration the resolution adopted by the consultants to the Coordinator of Fisheries, assembled in Washington October 24, 1944, with regard to cold storage space for fishery products.

The War Food Administration receives and reviews individual project applications for public cold storage. Applications for cold storage facilities for fishery products will be considered in respect to the urgency of the need for the added facilities and in relation to other products requiring cold storage and needed for the over-all war food program.

Sincerely yours,

(Sgd.) Wilson Cowen

Wilson Cowen
Assistant Administrator

Canned and Cured Fish Trade

CALIFORNIA TUNA PACK FOR NOVEMBER 13 PERCENT GREATER THAN NOVEMBER 1943

The production of canned tuna by California packers during November amounted to 184,848 standard cases, 26 percent less than the October pack but 13 percent larger than that of November 1943, according to the California Division of Fish and Game. The total pack for the first 11 months of 1944 was 22 percent greater than for the same period of 1943. Substantial increases were reported in the packs of tuna flakes and bluefin and yellowfin tuna.

The pack of mackerel for November, 188,727 standard cases, declined 26 percent from October and 38 percent from November 1943. However, the 11-month production, 834,047 cases, was 16 percent greater than that of 1943.

California Pack of Tuna and Mackerel--Standard Cases*

Item	November 1944	October 1944	November 1943	Eleven mos. ending with November--	
	Cases	Cases	Cases	1944	1943
Tuna:					
Albacore	50,101	66,508	3,157	434,395	445,250
Bonito	978	47	855	6,109	35,676
Bluefin	973	1,908	24,888	367,004	163,282
Striped	41,829	36,529	38,066	333,130	351,371
Yellowfin	53,400	61,356	49,546	817,682	643,374
Yellowtail	197	785	375	19,630	58,241
Flakes	37,370	82,699	46,413	750,229	533,324
Tonno style	-	58	-	15,365	17,404
Total	184,848	249,890	163,300	2,743,544	2,247,922
Mackerel	188,727	254,170	306,624	834,047	718,393

*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

PILCHARD CANNING ACTIVE IN NOVEMBER

Although the pilchard pack was 23 percent smaller in November than in October, it was 24 percent larger than November 1943, according to reports of the California Sardine Products Institute and the California Division of Fish and Game. The total for the 1944-45 season to December 2 was larger by 18 percent than the total for the corresponding part of the 1943-44 season. Production of meal was 22 percent larger than that in 1943-44, and oil production was up 34 percent.

The heavy landings in October and November swamped canneries, worked to capacity reduction plants turning the fish into meal and oil, and at some of the ports made it necessary to control the catch by imposing limits on the quantity taken per boat. Because of the acute shortage of cannery labor, the pack of sardines this year will not show an increase proportional to the gain in production. The pack to December 2 totaled 2,412,666 cases, compared with 2,038,995 cases last year. Since sardines are in heavy demand for overseas shipment, every possible pound is canned.

The heaviest increases in pilchard catches, compared with last year, have been in the fishing areas near Monterey. Small gains have been made at San Pedro and San Diego. San Francisco, on the other hand, has actually handled somewhat fewer fish than last year. The pilchard industry operates on a seasonal basis, fishing beginning August 1 and ending March 1.

California Sardine Landings, Canned Pack and Byproducts

Item	Unit	M O N T H			S E A S O N	
		1944 Oct. 29-Dec. 2	1944 Oct. 1-28	1943 Oct. 31-Dec. 4	1944-45 Aug. 1-Dec. 2	1943-44 Aug. 1-Dec. 4
Landings	Tons	91,099	191,907	86,490	410,539	332,488
Canned	1 lb. ovals-48 per case	287,405	402,237	278,465	992,740	921,437
	1 lb. tails-48 per case	443,193	541,016	303,324	1,308,778	999,070
	1 lb. fillet-48 per case	-	363	5,671	3,943	17,106
	1 lb. round-96 per case	12,850	8,381	6,854	38,010	61,918
	etc.-100 per case	-	-	-	-	6,996
	Unclassified	9,987	30,089	14,704	71,167	43,463
	TOTAL, Std. 1 lb.-48 per case	753,435	981,904	606,183	2,412,666	2,038,995
Meal	Tons	November 13,815	October 29,824	November 11,089	Aug. 1-Nov. 30 63,118	Aug. 1-Nov. 30 48,634
Oil	Gallons	3,040,705	7,056,067	2,158,767	14,985,998	10,778,440

1944 SHRIMP PACK PASSES 1943 TOTAL IN NOVEMBER

With 61,867 cases packed in the five-week period ending December 2, the 1944-45 pack of shrimp by the South Atlantic and Gulf area canners who operate under the Food and Drug Administration's Sea Food Inspection Service, totaled 364,683 cases, according to the Service's New Orleans Market News office. This was 1,767 cases in excess of the comparable 1943-44 total but greatly reduced from totals of other earlier years.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

MONTH			SEASON		5-yr.-average July 1-Nov.30
1944	1944	1943	1944	1943	
Oct.29-Dec. 2	Oct. 1-Oct.28	Nov. 1-Nov.30	July 1-Dec. 2	July 1-Nov.30	
61,867	115,623	44,747	364,683	362,916	552,518

*All figures on basis of new standard case--48 No. 1 cans with 7 oz. per can in the wet pack and 6 oz. per can in the dry pack.

Quotations for canned shrimp by Gulf Coast packers during November were made in accordance with OPA ceiling prices established February 2, 1943 and amended June 1, 1944. These prices, for plain No. 1 standard tins, f.o.b. point of production are as follows:

Canned Shrimp Prices--Per Dozen Tins

Item	Dec. 1, 1944		Dec. 1, 1943		Item	Dec. 1, 1944		Dec. 1, 1943	
	WET PACK	DRY PACK	WET PACK	DRY PACK		WET PACK	DRY PACK	WET PACK	DRY PACK
Broken	\$2.45	\$2.55	\$2.45	\$2.55	Large	\$3.05	\$3.15	\$2.95	\$3.05
Small	2.70	2.80	2.70	2.80	Jumbo	3.60	3.70	3.05	3.15
Medium	2.80	2.90	2.80	2.90					

PRICES FOR CANNED MAINE SARDINES ADJUSTED

Because wartime metal restrictions have made keys for canned Maine sardines unavailable to processors, the OPA on December 4, reduced the ceiling price of the key-type sardine pack by 12½ cents per case when sold without keys. This reduction, effective December 9, 1944, represents the cost of the keys to the canner. It is not expected to affect prevailing retail prices.

The pricing agency said that canners must notify their primary distributors, wholesalers and retailers of this price reduction in the event they ship key-type cans without keys.

Amdt. 5 to MPR-184--Sales by Canners of Maine Sardines--became effective December 9. Excerpts follow:

Maximum Price Regulation No. 184 is amended in the following respects:
1. Section 1364.112 (a) is amended to read as follows:

(a) The prices set forth below are maximum prices per case for Maine sardines, f.o.b. the railroad shipping point nearest the cannery. The maximum prices are gross prices before the deduction of any discounts.

DESCRIPTION		
Container size and type	Style of pack	Maximum price per case
Keyless ¼'s standard pack.	Cottonseed oil, soybean oil, mustard.	\$4.43
Keyless ¼'s standard pack.	Tomato sauce	4.48
¼'s decorated tops (tops scored for convenience in opening) with keys, standard pack.¹	Cottonseed oil, soybean oil, mustard.	5.18
¼'s decorated tops (tops scored for convenience in opening) with keys, standard pack.¹	Tomato sauce	5.23
¼'s wrapped or in cartons (tops scored for convenience in opening) with keys, standard pack.¹	Cottonseed oil, soybean oil, mustard.	5.43

DESCRIPTION

Container size and type	Style of pack	Maximum price per case
¼'s wrapped or in cartons (tops scored for convenience in opening) with keys, standard pack.¹	Tomato sauce	5.48
Keyless ¼'s, standard pack.	Mustard	4.43
Keyless ¼'s, standard pack.	Tomato	4.48

Without keys deduct 12½ cents from the listed price.

2. A new § 1364.113 is added to read as follows:

§ 1364.113 Notification to wholesalers and retailers. With the first delivery after December 8, 1944, of any item of canned Maine sardines packed in ¼ size containers with decorated tops, tops scored for convenience in opening, without keys and with the first delivery after December 8, 1944, of any item of canned Maine sardines packed in ¼ size containers, wrapped or in cartons, tops scored for convenience in opening, with-

out keys, in any case where a maximum price is determined pursuant to this regulation, the canner determining his maximum prices shall:

(a) Supply each wholesaler and retailer who purchases from him with a written notice reading as follows:

NOTICE TO WHOLESALES & RETAILERS

Our OPA ceiling price for (describe item) has been changed under the provisions of Maximum Price Regulation No. 184. We are authorized to inform you that if you are a wholesaler or a retailer pricing this item under Maximum Price Regulation No. 421, 422 or 423, and if we are your customary type of supplier you must refigure your ceiling price for the item in accordance with the applicable pricing provisions of those regulations. (See section 6 in each case.) You must refigure your ceiling price on the first delivery of such item to you on and after December 8, 1944.

For a period of 90 days after December 9, 1944, and with the first shipment after the 90 day period to each person who has not made a purchase within that time the canner shall include in each case or carton containing the item the written notice set forth before or se-

curely attach it to the outside thereof.

(b) Supply each purchaser of the item who is a distributor other than a wholesaler and retailer with a written notice of the establishment of the new maximum prices. The notice which shall be attached to or stated on the invoice covering the first delivery to such pur-

chaser after December 8, 1944, shall read as follows:

NOTICE TO DISTRIBUTORS OTHER THAN WHOLESALE AND RETAILERS

Our OPA ceiling price for (describe item) has been changed, under the provisions of Maximum Price Regulation No. 184. You are required to notify all wholesalers and retail-

ers for whom you are the customary type of supplier, purchasing the item from you after December 8, 1944, of any change in your maximum price. This notice must be made in the manner prescribed in Section 10 of Maximum Price Regulation No. 542, substituting the date December 9, 1944, for the date July 17, 1944.

OPA SETS SMOKED BONELESS HERRING PRICES

Uniform cents-per-pound ceilings have been set for sales of smoked boneless herring by processors, the OPA announced on December 19. Previously, processors' prices on this item were "frozen" at their March 1942 levels.

The price fixed for this item in 10-pound standard wooden containers is 20 cents a pound. The ceiling on sales of the fish in 5-pound standard wooden boxes is 20½ cents a pound. These prices are f.o.b. the shipping point nearest the processing plant.

OPA said that some processors have suspended operations since 1942 because of low "freeze" prices and rising costs, while others have curtailed operations. "As a result," the pricing agency said, "the trend has been toward the concentration of the production of smoked boneless herring by processors who had high ceilings. The uniform maximum prices established by this action will stop this trend."

Smoked boneless herring is consumed mainly in large population centers along the East Coast. Highest retail prices to consumers in New York City, Philadelphia, and Washington, D. C., will be about 32 cents a pound.

The domestic boneless herring industry is concentrated in a small area in the State of Maine. Most of the herring consumed comes from Canadian waters, because the herring caught off our Atlantic Coast are lean, coarse-fleshed fish not suitable for smoking.

Total domestic production of smoked boneless herring in 1943 amounted to approximately 1,200,000 pounds with an estimated value of \$250,000. In former years, the production was around 2,000,000 pounds.

Amdt. 2 to MPR-550--Cured and Smoked Fish--became effective December 26. Excerpts follow:

Maximum Price Regulation No. 550 is amended in the following respects:

1. Section 1.10 is amended to read as follows:

Sec. 1.10 Notification to wholesalers and retailers. In any case where this regulation or any amendment thereto changes a seller's maximum price for any item of cured or smoked fish, with the first delivery of that item after the effective date of this regulation or such amendment the seller shall supply each wholesaler and retailer who purchases the item from him with the following written notice:

(Insert date)

NOTICE TO WHOLESALE AND RETAILERS

Our OPA ceiling price for (describe item) has been changed under the provisions of Maximum Price Regulation No. 550. We are authorized to inform you that if you are a wholesaler or retailer pricing this item under Maximum Price Regulation No. 431, 432 or 433, and if we are your customary type of supplier, you must refigure your ceiling price for the item in accordance with the applicable pricing provisions of those regulations (see section 6 in each case). You must refigure your ceiling price on the first delivery of this item to you on and after (insert effective date of regulation or amendment, whichever is applicable).

For a period of 90 days after the effective date of the provision changing the seller's maximum price and with the first delivery after the 90-day period to each person who has not made a purchase within that time, the seller shall include in each box, carton or case containing the item the written notice set forth above.

2. A new Article VII is added to read as follows:

ARTICLE VII--SMOKED BONELESS HERRING

Sec. 7.1 Maximum price. (a) The maximum price ex processor's plant or warehouse or f. o. b. shipping point nearest the processor's plant or warehouse for sales by a processor of smoked boneless herring is:

(1) 20 cents per pound if this item is sold in a standard wooden box packed to a net weight of 10 pounds of smoked boneless herring.

(2) 20½ cents per pound if this item is sold in a standard wooden box packed to a net weight of 5 pounds of smoked boneless herring.

(b) The maximum price for sales by a processor of smoked boneless herring packed in any container not listed in paragraph (a) shall be a price determined by the Office of Price Administration to

be in line with the price established in paragraph (a). Such determination shall be made upon written request addressed to Office of Price Administration, Washington, D. C., and accompanied by sworn statement showing costs and usual differentials.

(c) The maximum prices established pursuant to this section are gross prices. The processor must deduct therefrom his customary allowances, discounts, and differentials to purchasers of different classes.

Sec. 7.2 Definitions. (a) "Smoked boneless herring" means hard-cured bladders from which the head, skin and tail have been removed and which have been boned and cut into strips.

(b) "Hard-cured bladders" means any species of Atlantic herring or alewives which have been cured by pickling in brine and then smoking.

(c) A processor is a person who produces any part of the smoked boneless herring which he sells.

Sec. 7.3 Cross-reference. (a) Provisions with respect to notification of wholesalers and retailers and with respect to records and reports will be found in sections 1.10 and 1.11, respectively.

(b) Other definitions of terms used in this regulation will be found in section 1.10.

SUN-DRIED SHRIMP ORDER AMENDED EFFECTIVE DECEMBER 18

To prevent evasions of price ceilings by processors of sun-dried shrimp, the OPA December 14 specifically defined the functions of both the processor and packer of this seafood item. The evasions for the most part centered around the business practices of certain processors, OPA said. These processors were found to be taking the packer's ceiling price, thus preventing the packer from securing adequate supplies of the product. Long established business practices were being disrupted as a result, the pricing agency said.

A processor is defined as: a person who sells or distributes sun-dried shrimp from the vicinity of a drying platform where the shrimp is processed. A packer is a person who repacks sun-dried shrimp at a warehouse remote from a shrimp drying platform and sells it from that warehouse in containers.

Sun-dried shrimp is produced at drying platforms located at outlying points along the coast of the Gulf of Mexico. The seafood is cooked in brine, the shell and head are removed and the meat is sun-dried on large wooden platforms.

Amdt. 1 to MPR-419--Sun-Dried Shrimp--became effective December 18, 1944. Excerpts follow:

1. Section 1 is amended to read as follows:

SECTION 1. Maximum processors' and packers' prices for sun-dried shrimp. (a) The prices set forth below are the maximum prices f. o. b. platform for sales by processors of sun-dried shrimp and f. o. b. the shipping point nearest the packer's warehouse for sales by packers of sun-dried shrimp.

Processors' sales of sun-dried shrimp, per pound..... 35 cents
Packers' sales of sun-dried shrimp, per pound..... 42 cents

(b) The maximum price for the sale of sun-dried shrimp by any person other than an exporter, a packer, a processor, a wholesaler covered by Maximum Price Regulation No. 421, or a retailer covered by Maximum Price Regulation No. 422, or Maximum Price Regulation No. 423, is his supplier's maximum price plus incoming transportation, other than local hauling, trucking and handling charges, paid by him.

(c) With the first delivery of any item of sun-dried shrimp after the effective date of any amendment to this regulation changing the seller's maximum price, every seller subject to this regulation shall supply each wholesaler and retailer who purchases from him with

written notice as set forth below:
(Insert date)

NOTICE TO WHOLESALE AND RETAILERS

Our OPA maximum price for (describe item) has been changed under the provisions of Maximum Price Regulation No. 419. We are authorized to inform you that if you are a wholesaler or a retailer pricing this item under Maximum Price Regulations Nos. 421, 422 or 423, you must refigure your ceiling price for the item in accordance with the applicable provisions of those regulations (see section 6 in each case). You must refigure your ceiling price on the first delivery of this item to you containing this notification after (insert effective date of the amendment).

For a period of 90 days after the effective date of such amendment, and with the first delivery after the 90-day period to each person who has not made a purchase within that time, the seller shall include in each box, carton or case containing the item the written notice set forth above.

2. Section 2 is amended to read as follows:

Sec. 2. Sales of sun-dried shrimp at higher than maximum prices prohibited.

(a) Regardless of any contract, agreement or other obligation no person shall make a sale, or a purchase in the course of trade or business, of sun-dried shrimp,

for which a maximum price is established by this regulation at a price higher than the maximum price so established. No person shall agree, offer, solicit or attempt to do any of these things.

(b) Prices lower than the maximum prices may, of course, be charged and paid.

3. Section 11 is amended to read as follows:

Sec. 11. Definitions. When used in this maximum price regulation the term:

"Packer" means a person who repacks sun-dried shrimp at a warehouse remote from a shrimp drying platform and sells it from that warehouse in the containers in which it is eventually sold to retailers and exporters.

"Processor" means a person who sells or distributes sun-dried shrimp from the vicinity of a drying platform where shrimp is processed.

"Sun-dried shrimp" means shrimp or prawn which have been cooked in brine and sun-dried, and from which the shells and heads have been removed.

Unless the context otherwise requires, the definitions set forth in section 302 of the Emergency Price Control Act of 1942 shall apply to other terms used herein.

OPA ANNOUNCES PERIODS FOR 1945 CANNED FISH INVENTORY REPORTS

Reporting periods that wholesalers of canned fish will use during 1945 were announced by the OPA on December 27. The inventory factors for wholesalers for the first two reporting periods, used in figuring maximum allowable inventories, were also announced by OPA. Wholesalers' and processors' reports on supplies and production are necessary, OPA said, to provide the agency with information regarding the supply of foods which are rationed or which may be rationed, and the rate at which the supply is being used.

The reporting periods for 1945, which coincide with the periods for which point values will be announced for rationed foods, follow:

Dec. 31, 1944 to Jan. 27, 1945, inclusive
Jan. 28, 1945 to March 3, 1945, inclusive
March 4, 1945 to March 31, 1945, inclusive
April 1, 1945 to April 28, 1945, inclusive
April 29, 1945 to June 2, 1945, inclusive
June 3, 1945 to June 30, 1945, inclusive

July 1, 1945 to July 28, 1945, inclusive
July 29, 1945 to Sept. 1, 1945, inclusive
Sept. 2, 1945 to Sept. 29, 1945, inclusive
Sept. 30, 1945 to Oct. 27, 1945, inclusive
Oct. 28, 1945 to Dec. 1, 1945, inclusive
Dec. 2, 1945 to Dec. 29, 1945, inclusive

These dates are the same as those tentatively announced by OPA on November 15, 1944.

The wholesalers' processed foods inventory factor for the period beginning December 31, 1944 and ending January 27, 1945, and for the period beginning January 28, 1945 and ending March 3, 1945, will be 4, OPA announced. The factor used during the period ending on December 30, 1944 was 5. The point value of a wholesaler's transfers during the first four reporting periods of 1944 is divided by four to arrive at his fixed base. That base multiplied by the factor, will give the maximum allowable inventory--the point value of the physical inventory which the wholesaler is entitled to carry at any one time during the period for which the factor is announced.

The action was taken in Amdt. 31 to Revised Ration Order 16--Meats, Fats, Fish and Cheeses.

JANUARY TRADE POINT VALUES ESTABLISHED DECEMBER 31

Following are the OPA trade point values for canned fishery products that go into effect Sunday, December 31, 1944. These are the same as used for December:

Item	Point Value Per Pound
Bonito	6.0
Mackerel	4.0
Oysters	2.0
Salmon	6.0
Sardines, including California Pilchards	4.0
Shrimp	6.0
Tuna	6.0
Yellowtail	6.0
All products containing more than 20 percent of the fish above	2.0

Eyproducts Trade

VITAMIN A OIL PRICES ADJUSTED

Vitamin A natural oils having a potency of less than 6,000 U.S.P. units per gram may be sold on an adjustable pricing basis pending revision of the regulation governing their prices, the Office of Price Administration announced December 9 in issuing Order No. 1 under Section 1396.204 of MPR-203--Vitamin A Natural Oils and Concentrates.

These oils, known as "low-potency" oils, are used in the production of animal feeds, OPA said. Sales of the oils for this use are now permitted by the War Production Board. Sellers, however, claim that they cannot meet customers' demands without substantial hardship at present prices for oils of this potency.

Vitamin A oils of this type are blended with "carrier" oils to bring their potency down to 6,000 units per gram, OPA explained. This blending operation brings the production cost to a level above that for plain oils. At present, no allowance is made in the pricing provisions of the regulation to compensate for this added cost of the blending.

The action by OPA followed requests from the industry for permission to make sales and deliveries, until such time as an amendment to MPR-203 becomes effective, at prices to be adjusted upward in accordance with revised prices to be established by the amendment. The order became effective December 9, 1944, and will be terminated on issuance of the new prices or on February 1, 1945, whichever is earlier.

BIBLIOGRAPHY ON VITAMIN A STABILITY

While studying methods for determining the stability of Vitamin A in fish liver oils, researchers at the Fishery Technological Laboratory, Seattle, Washington, made a thorough

search through Chemical Abstracts and prepared a bibliography of about 300 abstracts on the subject. Pertinent abstracts from several related fields, such as oxidation and rancidity, were included. The following is a list of headings under which these abstracts have been classified:

1. Apparatus for determining stability.
2. Mechanism of oxidation reactions.
3. Anti-oxidants and pro-oxidants.
4. Effect of finely divided solids and application to feeds.
5. Enzymes and oxidation.
6. Effect of light on oxidation.
7. Composition of oils.
8. Hydrogenation.
9. Refining.
10. Analytical methods.
11. Peroxide number.
12. Kreis test.

Copies of this bibliography are not available for distribution, but a copy is on file at the Fishery Technological Laboratory, 2725 Montlake Blvd., Seattle, and may be seen there by anyone interested. A microfilm copy is also on file and available for inspection at the Fishery Technological Laboratory at College Park, Maryland.

SPERM OIL ORDER TERMINATED

The War Food Administration has revoked War Food Order No. 37 which limited the use, processing and delivery of sperm oil. These limitations were suspended effective September 1, 1944. Since that date, only the reporting requirements of the order have been in effect. The revocation is effective December 1.

Foreign Fishery Trade

FISHERIES OF ENGLAND IN POST-WAR PERIOD DISCUSSED

The fishing industries of virtually all countries have been affected by the war, and there has been much concern over the problems attending conversion to peacetime industry. The Fish Trades Gazette (London, England) of July 8, 1944, cites a proposal by the Penzance Town Council and the Newlyn Pier and Harbour Commissioners, which was written in the hope of stimulating interest and discussion. This gives an insight into the thinking of many of the members of England's fishing industry. Excerpts follow:

In connection with the post-war rehabilitation and development of the fishing industry, the Government will be in a position to give special assistance to an industry, which, more than almost any other, has suffered from the dangers and vicissitudes of the war. This assistance might take many forms, of which the following are a few:

Consideration of methods of controlling by international agreement the meshes of trawl and other nets.

The control of spawning areas, and their prohibition to British and all European fishermen at the appropriate times.

The setting-up of marine biological research laboratories to collaborate with the industry in determining the areas of spawning grounds, the migration of fish and crabs and lobster hatcheries, and to evolve improved types of fishing gear and the best methods of treating and processing them to avoid tainting the fish.

The provision and scientific equipping of experimental fishing vessels for the general purpose of studying habits and migration of fish, and by investigation to determine and plot new fishing grounds, together with the best type of equipment for use on such grounds.

The setting-up of laboratories for the assistance of merchants, processors, canners, etc., by the examination of their products, and to ensure freedom from adulteration.

Investigation of the design and construction of fishing vessels for the various types of fishery and in particular the motive power to be used, such as diesel engines, and the operation of experimental fishing vessels so that the industry may, by the publication of findings, be in a position to compete on an equal basis with foreign fishermen.

The establishment, in collaboration with the Board of Education, of fishery training schools and of classes in other schools, particularly in coastal areas.

A review of existing marketing facilities, the adoption of standards to which new markets should be required to comply, and consideration of the action desirable to bring existing markets up to modern standards of design and construction, etc.

Investigation of the design and construction of containers for fish in transit, including refrigerator cars.

Consideration and solution of the problem of dealing with periodic gluts, including the establishment of regional cold storage plants for the storage of supplies surplus to immediate needs, the provision of canning facilities, and the extraction of oil.

The review of railway and other rates for fish traffic, the development of fish zoning schemes, and the provision of financial support and encouragement to the fishing industry.

In connection with the suggestion relating to canning, it would appear that there is a vast potential market for canned fish provided that this matter is scientifically investigated with a view to creating a great public demand for this type of food.

GREAT BRITAIN'S FISH CATCH AND CONSUMPTION CURTAILED BY THE WAR

Improved security conditions have made it possible to publish statistics showing the extent to which the resources of the United Kingdom have been mobilized during the past five years. Accordingly, the British Government in November 1944 printed Statistics Relating to the War Effort of the United Kingdom. Excerpts relating to the fisheries follow:

During the war two-thirds of the deep-sea trawler fleet and nearly three-quarters of the steam-drifter fleet have been requisitioned for naval purposes, as well as many of the motor vessels engaged in inshore fishing. As a result, the average total landings of fish of British taking throughout the war have amounted to less than one-third of what they were in 1938.

LANDINGS OF WET FISH OF BRITISH TAKING

Calendar yrs.	Thousand cwt.	Equivalent in lbs.	Calendar yrs.	Thousand cwt.	Equivalent in lbs.
1938 ..	20,907 ..	2,341,584,000	1941 ..	4,904 ..	549,248,000
1939 ..	15,687 ..	1,756,944,000	1942 ..	6,091 ..	682,192,000
1940 ..	6,268 ..	702,016,000	1943 ..	6,175 ..	691,600,000

Considerable changes have taken place during the war in the pattern of civilian food consumption. Meat and bacon, ... are rationed;; fish, though not rationed, is scarce; generally speaking, persons in the United Kingdom have increased their consumption of bulky and starchy foods, and are eating less meat, fats, and sugar.

Civilian Consumption of Principal Foodstuffs --Per person per week--

Commodity	Unit	1934-38 average	1940	1941	1942	1943
Fresh meat	oss.	30.40	29.23	23.97	22.95	22.18
Fresh fish	"	6.52	3.66	3.72	4.25	4.56
Canned fish	"	1.11	1.60	1.05	0.86	0.95

BRITISH LAW TO HELP HERRING INDUSTRY

Great Britain's Herring Industry Act of 1944 provides for, in essence, the following assistance to the herring industry:

For former herring fishermen, or war veterans, grants which individually are for not more than one-third of the cost of the facilities, to provide boats and equipment, where such items could not be provided without assistance.

For chartering boats and equipment to herring fishermen, for refrigerating and processing sufficient herring to provide supplies of good quality throughout the year, and to meet temporary and seasonal conditions detrimental to the industry.

For regulating by rules, conditions for refrigerating herring, and standards of quality of herring before and after refrigeration.

For other approved powers for promoting the sale of herring and herring products, promoting market development, promoting schemes for the revival of winter fisheries, purchasing boats and equipment for hire or charter, and promoting and carrying out schemes of research or experiment.

The Act provides for a sum up to 250,000 pounds for operations of the new provisions and also adds funds for the further operation of the Herring Industry Acts of 1935 and 1938.

NEWFOUNDLAND INCREASES BOUNTIES IN FISHING VESSEL BUILDING PROGRAM

An increase in bounties paid by the Newfoundland Commission of Government for the building of fishing vessels is reported by press announcements. According to these statements,

bounties payable under the Shipbuilding Acts of 1938-1943 on vessels constructed for and used mainly for catching fish in the fisheries of Newfoundland have been virtually doubled for Diesel-type motor ships. Vessels included in the benefits cannot exceed 150 tons and must be used mainly in fishing for five years after date of building. Those from 20 to 150 tons with motive power are eligible for a bounty of \$90 per ton if built in accordance with Shipbuilding Schedule A, while boats of 12 to 30 tons may obtain \$70 per ton bounty if constructed in accord with Schedule C.

Draggers less than 100 feet in length may receive \$90 per ton and bounties paid on diesel motors in vessels are \$15 per h.p. It is specified that these items must be approved by the Government.

REPORT ISSUED ON NEW ZEALAND FISH-LIVER OILS

A report entitled "Large-scale Production of Liver Oils from some New Zealand Fish--with Notes on their Assay for Vitamins A and D" was published in Volume 26, Number 1 (Section B) pp. 21-27, 1944, of the New Zealand Journal of Science and Technology. This paper was written by M. M. Cunningham and C. Scott of the Karitane Products Society Laboratory at Wellington. The summary follows:

Five thousand gallons of fish-liver oil from sharks, groper, and ling were prepared during the year ended March, 1944, at the Karitane Products Society factory, Island Bay, Wellington.

Shark-liver oils varied in vitamin A potency from 2,000-55,000 I.U. per gram. The unsaponifiable matter varied between 1.5 per cent, and 2.5 per cent., and the free fatty acid was below 2 per cent. The vitamin D content was found to be less than 25 I.U. per gram.

Groper (*Polyprion oxygenios*)-liver oils varied between 35,000-88,600 I.U. per gram in respect to vitamin A and from 2,400-4,000 I.U. per gram vitamin D. The unsaponifiable matter varied between 3.3 per cent, and 7.6 per cent.

Ling (*Genypterus blacodes*)-liver oil was found to contain 8,000-15,000 I.U. vitamin A per gram and 500 I.U. per gram vitamin D, with average unsaponifiable content of 2 per cent. The free fatty acid values were from 1 per cent to 2 per cent.

Ling-liver oil and groper-liver oil are of a clear yellow colour and pleasant to taste. Tests on the former showed that high concentrations may be fed with safety to rats.

The processing of the livers generally involved mincing and digestion with steam, but in the case of the groper livers it was necessary to employ an acid pepsin digestion followed by neutralization. The digested materials were centrifuged to give clear oils.

The vitamin A estimations were made by the B.P. Codex, 1934, method for determination of blue value, using an appropriate scale of conversion factors to give I.U. per gram.

The vitamin D was assayed by the biological prophylactic method of Hume, Pickersgill, and Gaffikin.

Unsaponifiable matter was determined by the British Standards Institution's method.

MANITOBA BANS FISHING FOR POOR QUALITY WHITEFISH

Because of the inferior quality of whitefish produced in eight northern Manitoba lakes, a U. S. Consulate report indicates, the Department of Natural Resources in November closed these lakes to commercial fishing. This decision resulted from a survey made last summer on 34 lakes, to determine the quality of the whitefish.

FISH FILLETING PLANT PLANNED FOR SASKATCHEWAN

A recent U. S. consular report from Canada indicates that a small fish filleting plant is being established as part of the Saskatchewan Government's efforts to raise the standard and marketability of some types of fish produced in the Province. Changes in the fishing regulations have been introduced to make the product conform to standards set by the Dominion.

Statistical Summaries

WHOLESALE AND RETAIL PRICES

Wholesale and retail prices of all foods and fishery products rose slightly from mid-October to mid-November, according to reports of the Bureau of Labor Statistics. Prices for fresh and frozen and fresh and canned fish at retail were 7.0 and 5.9 percent, respectively, under those of November 16, 1943.

Wholesale and Retail Prices				
Item	Unit	Percentage change from--		
Wholesale: (1926 = 100)				
		Nov. 18, 1944	Oct. 14, 1944	Nov. 13, 1943
All commodities	Index No.	104.1	+0.3	+1.3
Foods	do	104.9	+1.1	-0.6
		<u>November 1944</u>	<u>October 1944</u>	<u>November 1943</u>
Fish:				
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	13.500	0	+3.8
Herring, pickled, N. Y.	\$ per pound	12.0	0	0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 = 100)				
	Index No.	Nov. 14, 1944	Oct. 17, 1944	Nov. 16, 1943
All foods		136.5	+0.1	-0.6
Fish:				
Fresh and canned	do	210.3	+2.2	-5.9
Fresh and frozen	\$ per pound	33.6	+2.5	-7.0
Canned salmon:				
Pink	\$ per pound can	22.9	-0.4	-2.6
Red	do	41.5	+1.5	+0.7

NOVEMBER PURCHASES BY WFA INCLUDE \$11,036,000 IN FISHERY PRODUCTS

Reports of purchases by the WFA for November show \$109,545,000 spent during the month, including \$11,036,000 used for fishery products. Again, canned salmon was by far the most important fishery item in the totals, as \$7,669,000 was used for purchase of this one commodity. Canned pilchards, sardines, and mackerel made up the bulk of the remainder of the fishery total.

Through November 30, the 1944 total for fishery products was \$58,939,000. This compared with \$65,176,000 used for these products from January through November in 1943.

Purchases of Fishery Products by W.F.A.

Commodity		Unit	November 1944		January 1-November 30, 1944	
			Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH						
Herring, canned	Cases		7,909	37,625	75,659	370,812
Mackerel, "	"		111,731	595,304	482,186	2,831,234
Pilchards, "	"		461,299	1,836,783	1,593,775	6,664,654
Salmon, "	"		828,455	7,669,060	3,008,720	29,954,242
Shrimp, "	"		-	-	8,986	102,324
Sardines, "	"		137,245	613,728	1,478,460	6,680,435
Tuna and tuna-like fishes, "	"		-	-	1,358	27,093
Fish, ground, "	"		15,000	63,000	102,080	267,191
Squid, "	"		-	-	49,548	189,763
Total	"		1,561,639	10,865,500	6,806,772	47,087,748
Fish, dry-salted	Pounds		175,000	31,150	25,991,014	3,909,622
" , pickled	"		-	-	17,366,626	1,304,015
" , smoked	"		-	-	3,414,259	392,935
" , dehydrated	"		-	-	224,000	268,800
Total	"		175,000	31,150	46,995,899	5,875,372
BYPRODUCTS						
Fish meal	"		60,000	2,325	3,600,000	136,097
Oyster shell flour	"		-	-	1,060,000	3,710
Oyster shell grits	"		-	-	600,000	2,400
Total	"		60,000	2,325	5,260,000	142,207
VITAMINE						
Vitamin A fish-liver oil	M Units		475,375	136,951	20,647,990	5,834,152
Grand Total			-	11,036,926	-	58,939,479

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U. S. Department of the Interior
Fish and Wildlife Service

Fish and Shellfish of New England

--Conservation Bulletin No. 33

Fishes of the Middle West

--Conservation Bulletin No. 34

Fish and Shellfish of the South Atlantic
and Gulf Coasts

--Conservation Bulletin No. 37

By Rachel L. Carson,
Aquatic Biologist

For sale by the Supt. of Documents,
Washington 25, D. C., for the
following prices:

- Cons. Bull. No. 33 - 15 cents
- Cons. Bull. No. 34 - 15 cents
- Cons. Bull. No. 37 - 10 cents

TREATIES AFFECTING THE NORTHEASTERN FISHERIES

The Tariff Commission has released a report covering treaties, agreements, and international arbitration awards affecting the activities of United States fishermen along the Northern Atlantic coasts of North America.

The term "northeastern fisheries" is used for brevity in the report to refer to fisheries along or near the northern Atlantic coast of North America, particularly those along or near the coasts of Canada, Newfoundland, and Labrador. The term "treaties" is used in the title for convenience, but the report covers not only treaties proper, but also international executive agreements and awards of arbitration tribunals.

From the time of the settlement of North America, the northeastern fisheries have been an important industry and have played an important part in international relations. They have been a source of recurrent disputes between nations and the subject of numerous treaties, agreements, and arbitration awards. Before the Revolution and since, the New England fishermen have had a large share in the northeastern fisheries; most of the disputes have concerned their activities. Probably no other industry of the United States has figured so prominently in international relations as our northeastern fisheries.

In this report, the Commission has undertaken to present the substance of the various treaties, agreements, and awards which have had important effects on the fisheries of American vessels in these northeastern waters. Included also are the salient facts regarding the origin of the various disputes, their importance, and the methods employed in dealing with them. The objective has been not so much to describe the treaties and other documents as to discuss their effects on the industry. The relation between the United States tariff on fish and on other products of Canada and Newfoundland and the fishery problems is also discussed.

Although almost all of the basic material has been available in published reports and documents of the Department of State and at the Library of Congress, heretofore no one official document has presented the substance of the treaties, agreements, and awards together with their effect on the fisheries. In the belief that such a document may furnish useful background for the consideration of our post-war fishery problems, the Commission has issued the report.

In the preparation of the report, the Commission had the services of Charles A. Carter and others of its staff.

A copy of the report may be obtained from the Superintendent of Documents, Washington 25, D. C., for 25 cents, by requesting U. S. Tariff Commission Report No. 152, Second Series, entitled "Treaties Affecting the Northeastern Fisheries."

FISHERY TRADE INDICATORS

(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous month
FRESH FISH LANDINGS				
Boston, Mass.	November	9,578	11,946	13,005
Gloucester, Mass.	do	10,658	11,304	15,595
Portland, Maine	do	1,147	808	1,490
Boston, Gloucester, and Portland:				
Cod	do	6,818	4,496	3,823
Haddock	do	3,063	4,476	7,628
Pollock	do	3,329	5,399	1,663
Rosefish	do	5,418	6,094	8,365
FISH RECEIPTS, CHICAGO^{1/}				
Salt-water fish	do	1,809	2,400	1,671
Fresh-water fish	do	2,765	4,087	2,964
Shellfish, etc.	do	1,175	1,956	1,371
By truck	do	1,485	2,236	1,204
By express	do	1,965	2,648	2,418
By freight	do	2,299	3,558	2,384
COLD-STORAGE HOLDINGS^{2/}				
New York, N. Y.:				
Salt-water fish	do	12,093	6,917	11,944
Fresh-water fish	do	1,134	1,911	1,096
Shellfish, etc.	do	3,458	2,418	2,567
Boston, Mass.:				
Salt-water fish	do	14,751	12,218	16,684
Fresh-water fish	do	54	36	80
Shellfish, etc.	do	1,415	1,395	1,251
Chicago, Ill.:				
Salt-water fish	do	2,833	2,928	2,687
Fresh-water fish	do	3,221	2,201	3,634
Shellfish, etc.	do	1,341	1,056	1,027
United States:				
Cod fillets	December 1	5,686	2,828	5,440
Haddock fillets	do	3,669	2,971	4,758
Halibut	do	12,922	8,666	15,178
Mackerel (except Spanish)	do	10,372	6,793	12,528
Croakers	do	1,949	1,656	2,303
Rosefish fillets	do	3,128	3,159	3,688
Salmon	do	13,415	9,937	13,251
Whiting	do	10,366	9,447	11,207
Shrimp	do	9,433	7,759	8,419
New England, all species	do	27,421	23,031	29,571
Middle Atlantic, all species ...	do	30,343	22,101	29,135
South Atlantic, all species	do	7,698	5,697	6,672
North Central East, all species.	do	15,726	16,093	15,146
North Central West, all species.	do	5,243	6,159	4,351
South Central, all species	do	7,266	4,846	6,854
Pacific, all species	do	34,390	26,923	39,129

1/ Includes all arrivals as reported by express and rail terminals, and truck receipts as reported by wholesale dealers including smokers.

2/ Data for individual cities are as of the last Thursday of the month, except those for Boston which are for the last Wednesday of the month. Data on United States holdings by various species and by geographical areas are as of the first of the month.

Note:--Data for the latest month are subject to revision.

